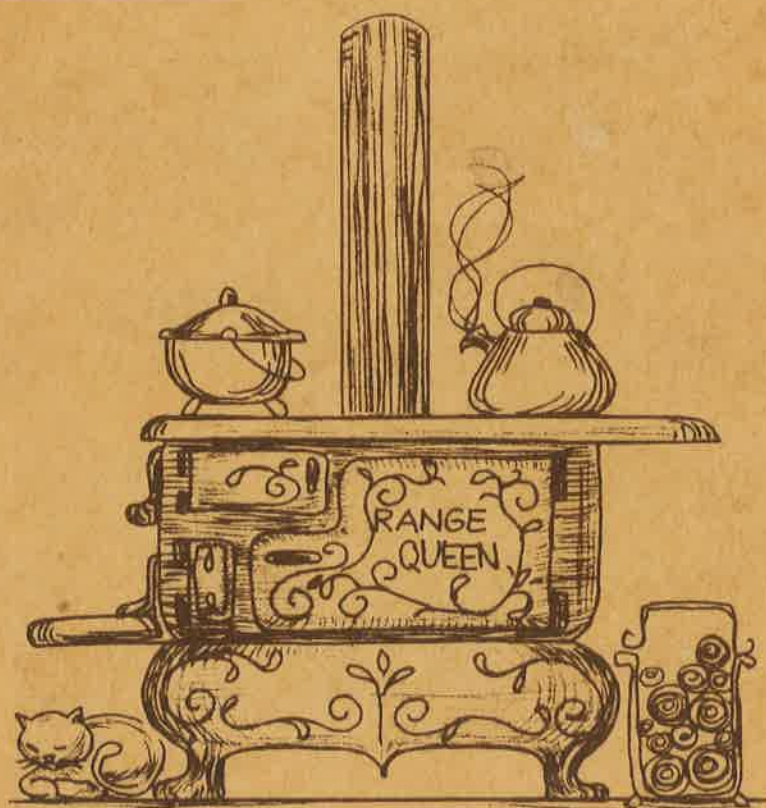
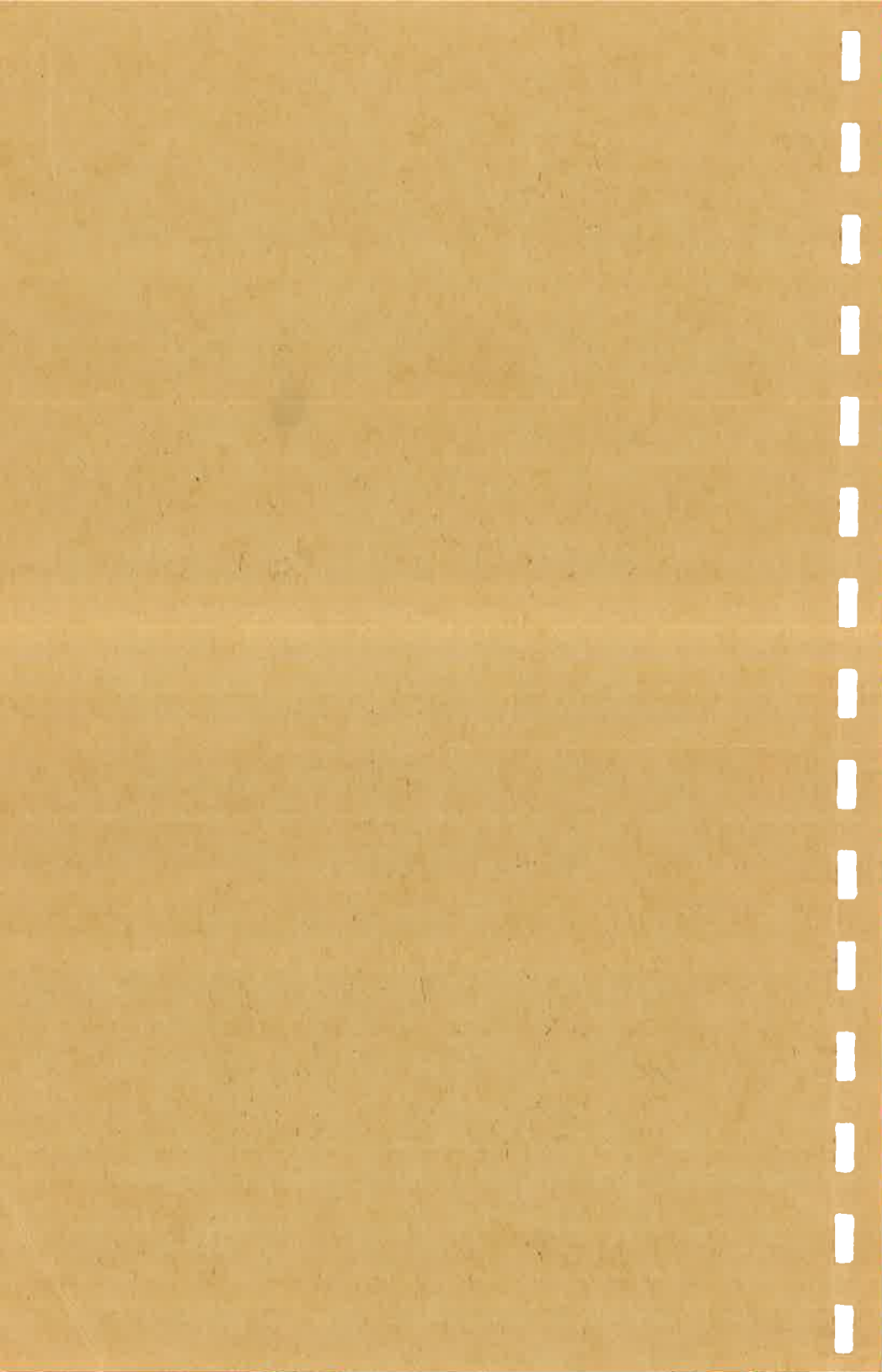
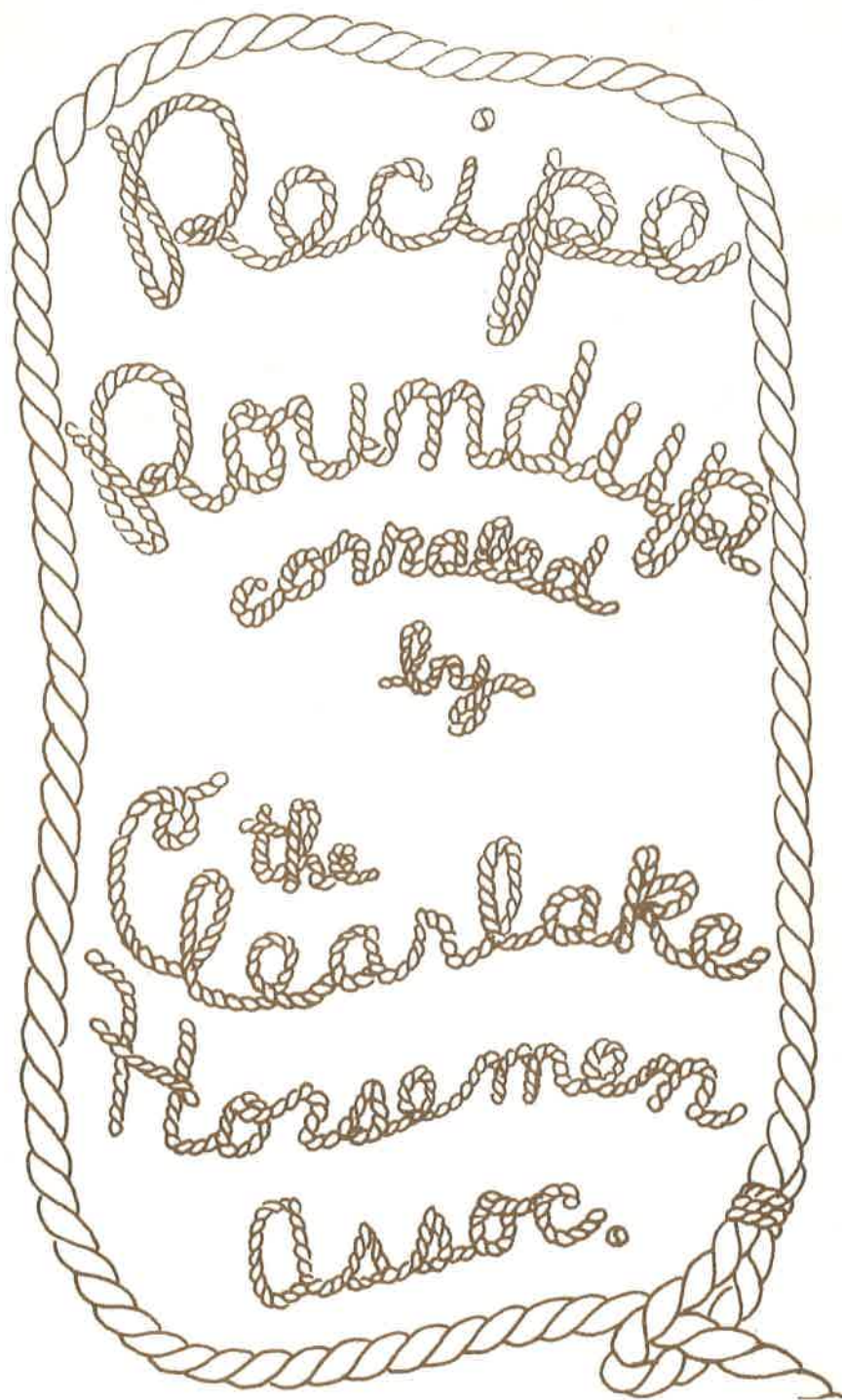


HOME ON THE RANGE



A COLLECTION OF RECIPES BY THE CLEARLAKE HORSEMEN





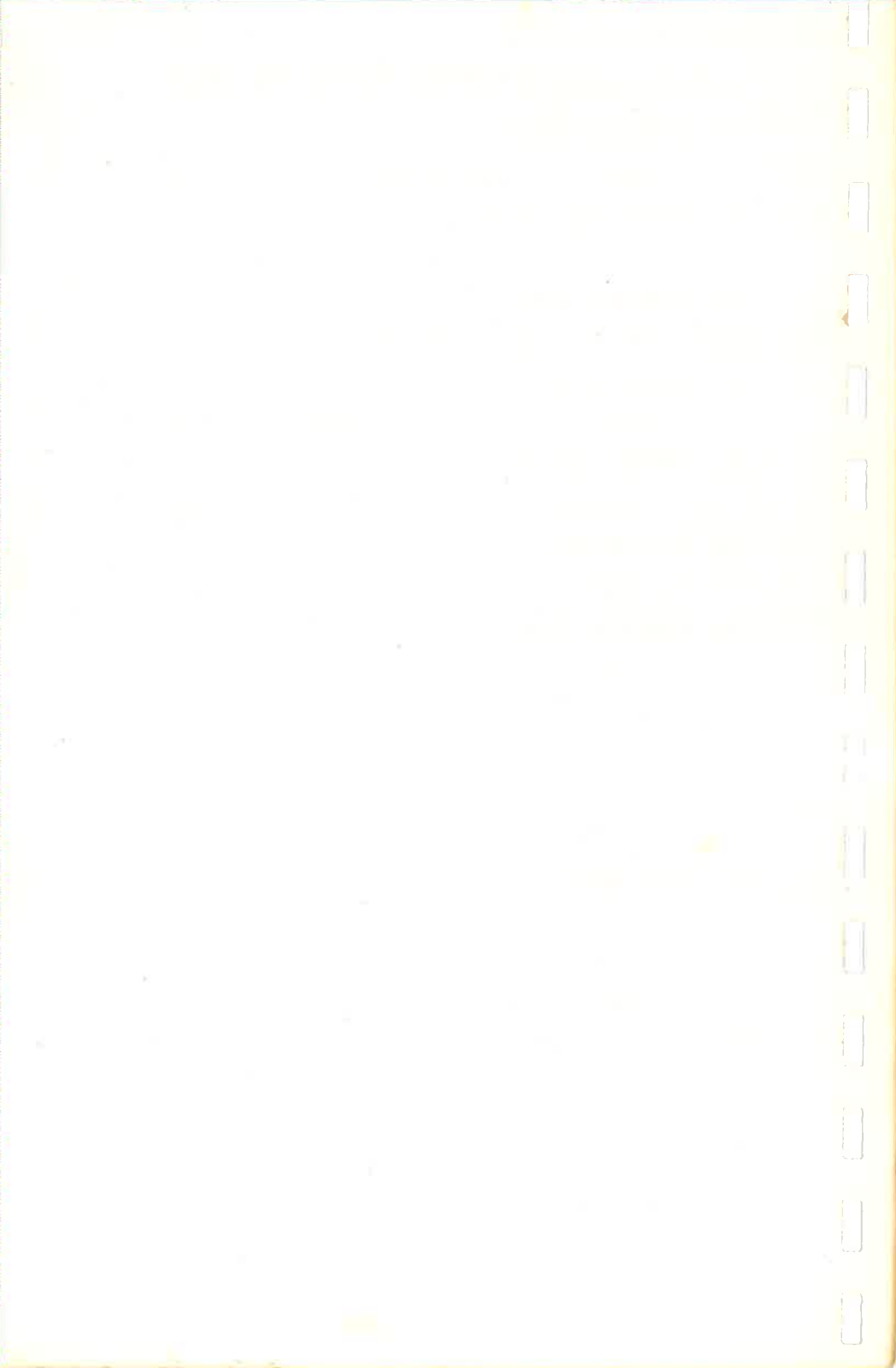


DEDICATION

DEDICATED TO ALL HORSEMEN...

.....MEANWHILE BACK AT THE RANCH

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MORNING CHORES

BREAKFAST

OLD STU'S DEER CAMP SODA BISCUITS

2 cups all purpose flour
1/2 teaspoon baking soda
3/4 teaspoons salt
1/3 cup shortening
3/4 cup buttermilk

Sift dry ingredients and cut in shortening.
(Oh, yes..grease a cookie sheet and set the oven at 450°.) Add 3/4 cup buttermilk, mix and knead 30 seconds; roll 1/2 inch thick, cut into 2" rounds; use a shot-glass for daintier biscuits. Place an inch or so apart on the cookie sheet and bake them for 12 to 15 minutes.

CHASE THEMSELVES SODA BISCUITS

Don't be frightened by the 7 teaspoons of baking powder. For some reason they don't go sailing through the air!

Set oven for 500°

1/4 teaspoons soda
2 cups flour
1 teaspoon salt
7 teaspoons baking powder
4 tablespoons shortening
Buttermilk

Cut in shortening and mix it all with enough buttermilk so that "the dough seems to follow itself around the bowl." Press out, cut and bake until beautiful...about 10 minutes.

As clipped from the Press Democrat by

Jewel Ware

BASIC FRENCH OMELET

6 eggs (one or two per person).

salt and pepper to taste

5 tablespoons butter

1 tablespoon milk

Break eggs into a deep bowl, adding salt, pepper and milk. Beat vigorously until well mixed and very frothy. Meanwhile, melt the butter over a quick hot flame (very important), watching carefully so the butter does not burn. Just when the butter starts to smoke, you will surprise your eggs by pouring into the pan. In other words, just the right heat will make them SIZZLE as they are poured in. As omelet starts to cook, poke at the bubbles forming to keep it flat in the pan. Keep gently shaking pan from side to side to keep omelet from sticking. Lift sides of omelet to permit uncooked portions in the middle to run to sides and get cooked. When still just slightly moist on top, then comes the most important part. Holding the pan in right hand, tilt til omelet is half slid over edge then with a short sharp blow to handle of pan, omelet should fold back over itself. (Or all over the kitchen floor.) For the less courageous, slip half the omelet onto a warm platter; then with a flip of the wrist, double the other half over on top.

Variations:

1. Mix grated Swiss cheese into eggs before cooking.
2. Saute onion in butter in pan before pouring in eggs.
3. Fill center with jelly and sprinkle with powdered sugar.

Georgette Shelden
(who else?)

BEER BUTTERMILK PANCAKES

3 eggs
1 cup buttermilk
1/3 cup beer

1/2 cup sour cream
2 tablespoons melted
butter
1 1/2 cup buttermilk
pancake mix

In a mixing bowl beat eggs slightly; beat in buttermilk, beer, sour cream and melted butter. Add pancake mix and beat until almost smooth. Spoon out into saucer-size circles on medium hot ungreased griddle or heavy frying pan. Bake until golden brown on both sides. Serve with topping of your choice; fresh strawberry preserves or a fresh batch of thickened applesauce.

Jane Williams

SOURDOUGH PANCAKES

Step #1 The night before...

1 cup sourdough starter

2 cup warm water

2 1/2 cup flour

Mix thoroughly. Will be lumpy but will thin down by breakfast. Place in large bowl.

Put in warm spot.

Step #2 Next morning

From batter in bowl replace sourdough you took from starter pot the night before.

Then mix into batter: 1 egg, 2 tablespoons oil

1/4 cup instant dry or condensed milk. Beat

thoroughly, then add: 1 teaspoon salt, 1

teaspoon baking soda, 2 tablespoons sugar.

Sprinkle the above on top of batter, fold

gently. A foaming action will occur; when

settled it is ready to cook like any other

pancakes.

Terry Wright

MEADOW MUFFINS

(bran)

- 1 cup whole bran cereal
- 1 cup milk
- 1/3 cup brown sugar
- 1 egg
- 1 cup flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 3 tablespoons melted butter

Add milk to the bran cereal and let stand for a few moments while you measure the other ingredients into a mixing bowl. Mix all ingredients together and fill greased muffin cups 3/4 full. Bake 20 minutes in a 375° oven. Makes 8 large or 12 small muffins.

A good Sunday breakfast treat. Don't throw away any leftover muffins--they are delicious cold or warmed under a broiler with a dab of butter.

Jewel Ware

BULLDOGGER CORN MUFFINS

(with dates)

- 1 cup corn meal
 - 2 teaspoons brown sugar
 - 1 teaspoon salt
 - 2 teaspoons shortening
 - 1/2 cup chopped dates
 - 1 1/4 cup milk
 - 1 cup flour
 - 4 teaspoons baking powder
 - 1 egg, well beaten
- Mix corn meal, sugar, salt and melted butter or shortening. Scald milk and pour in the mixture, stir, and let stand until the corn meal swells. When cool, add flour sifted with baking powder, the well beaten egg and dates. Beat thoroughly and bake in greased muffin cups at 400° until done.

Linda Neher

OLD FASHIONED CORN DODGERS

(If you are tired of bread, rolls, or crackers with a meal...try these)

1 cup yellow corn meal

1 teaspoon salt

1 1/2 teaspoon sugar

1 tablespoon bacon drippings or margarine

1 cup water

Combine corn meal, salt, sugar and drippings.

Boil the water and pour over dry ingredients.

Beat until well blended. Drop batter from a spoon onto greased cookie sheet (or may be made on a greased griddle). Bake in hot oven 400° for about 20 minutes. Serve warm with butter.

Roxane Brooks North

BOXSTALL BREAD

(banana)

1 3/4 cup sifted flour

2 teaspoons baking powder

1/4 teaspoon soda

1/2 teaspoon salt

1/3 cup shortening

2/3 cup sugar

2 eggs, well beaten

1 cup mashed bananas

1 cup chopped nuts

Sift together flour, baking powder, soda and salt. Beat shortening until creamy; add sugar and beat until fluffy. Add beaten eggs.

Add flour mixture, banana pulp, and nuts mixing well. Pour into a well greased 8 1/2 x 4 1/2 x 3 bread pan. Bake one hour and 10 minutes at 350°.

Marilouise Hanson

BANDIT BREAD

(date)

1 package dates

1 1/2 cup hot water

Cover dates with water.

2 eggs

1 cup sugar

2 cup flour

1 teaspoon salt

1 teaspoon soda

1 teaspoon baking powder

1 cup nuts, chopped

Beat eggs with sugar. Sift dry ingredients together, add nuts. Bake in a slow oven one hour and ten minutes, in a large loaf pan or two small ones.

Patty Patten

TROPHY BREAD

(mincemeat)

1/4 cup shortening

2 cup sifted flour

1/2 cup sugar

2 teaspoons baking

1 egg

powder

1 teaspoon salt

1/2 baking soda, teas-

1 teaspoon lemon juice

poon

1 cup bran cereal

2 cup mincemeat

Blend shortening and sugar; add egg and lemon juice and beat well. Sift flour, baking powder, soda and salt. Add to first mixture together with bran and mincemeat, stirring only until combined. Spread in greased 9 1/2 x 5 1/4 inch loaf pan. Bake at 325° one hour and 10 minutes. Let cool before slicing. If you like mincemeat, you'll love this rich tea bread. Personally, I'm a push-over for any kind of tea or nut bread!

Jewel Ware

PRAIRIE BREAD

(cranberry nut)

1 1/4 cup biscuit mix

2 teaspoons sugar

1/2 teaspoon cinnamon

1/3 cup milk

1/2 cup drained canned cranberry sauce

1/3 cup chopped almonds or walnuts

Mix biscuit mix with sugar and cinnamon. Stir in milk. Roll into 9" square on floured board; brush with melted butter. Spread with cranberry sauce and nuts. Roll jelly roll style; seal edges; form into coil. Place on greased baking sheet. Bake in hot oven 400° for 20 minutes or until brown. Frost with sugar glaze; garnish with cranberries and nuts.

Jewel Ware

MARNA'S COFFEE CAKE

1/2 cup shortening

2 cup flour

3/4 cup sugar

1 teaspoon baking powder

1 teaspoon vanilla

1 teaspoon soda

3 eggs

1/2 pint sour cream

Cream together sugar, shortening; add vanilla and eggs, one at a time. Add dry ingredients alternately with sour cream. Put half of the batter in pan, then filling, then remaining batter. Bake in greased tube pan which has been lined on bottom with wax paper in 350° oven for 50 minutes. Cool in pan 10-15 minutes then turn out on rack. Filling---Cream together 6 tablespoons soft butter and 1 cup brown sugar. Add 2 teaspoons cinnamon and one cup chopped nuts.

Edwyna Hendricks

BUNKHOUSE COFFEE CAKE

(oatmeal)

Well worth the effort of getting up a wee bit early and making this for a special breakfast!

1-1/3 cup all purpose flour

4 teaspoons baking powder

1 teaspoon salt

1-1/3 cup quick cooking rolled oats

Grated peel of one large or two medium oranges.

2/3 cup well packed brown sugar

2 eggs

1 cup milk

2/3 cup melted margarine or butter.

Sift flour, measure, then sift again with baking powder and salt into a bowl. Mix in rolled oats, grated orange peel and brown sugar. Beat eggs slightly, add milk and melted margarine. Pour into a well in center of dry ingredients; stir just enough to moisten. Spread batter in a greased 9" square baking pan. Bake at 400° for 30 minutes.

Topping

1/2 cup well packed brown sugar

2 tablespoons melted margarine

1/4 cup drained crushed pineapple

2 tablespoons chopped maraschino cherries

2 tablespoons chopped walnuts

Combine topping and spread over cake after it is baked. Place cake under broiler for 3 minutes or until topping is bubbly. Serve hot. Makes twelve servings.

Roxane Brooks North

Bacon for a crowd? Put slices on rack on cookie sheet in oven, bake at 400° for 10 minutes without turning.

DANISH PASTRY

Part 1:

Dissolve 2 cakes yeast in 1 cup cold water or milk. Milk is better. Add 3 beaten eggs, 1/3 cup melted crisco, 1/3 cup sugar, and 2 teaspoons salt. Stir in 4-1/2 cup sifted flour. Place in a greased bowl, cover with a greased waxed paper and chill for at least 2 hours.

Part 2:

Roll dough to approximately 12 x 16 inches. Spread 2/3 of dough with 1/3 cup crisco. Fold plain dough over one half of criscoed dough and then fold remaining dough over the other two layers. Repeat twice more. Chill overnight.

Part 3:

Roll dough to approximately 11 x 15 inches. Cut into 1/2" strips with sharp knife. Twist each strip and spiral to form a round pastry; place on a greased baking sheet. Drizzle melted margarine over pastries and top with chopped walnuts. Allow to rise. Bake at 375° for 12 minutes or until done. Ice with a glaze of powdered sugar and milk flavored with vanilla.

Don't count on these lasting until breakfast time. They are best while still warm. If you are counting calories, be content with just smelling the yeasty goodness and let your growing boys gobble them up.

HOW DO THE DANES STAY SO SLIM AND TRIM,
ANYWAY?

Jewel Ware

FRENCH BREAD

2 pkg. active dry yeast or 2 cakes compress-
ed yeast

1/2 cup water

1 tablespoon salt

2 cups lukewarm water

7 to 7-1/2 cup sifted flour

Corn meal

1 egg white

1 tablespoon water

Soften active yeast in warm water. Combine salt and 2 cups of the flour. Blend in softened yeast and then stir in 4 to 4-1/2 cups of the flour...or enough to make a soft dough. Turn out on a lightly floured surface. Cover and let rest 10 minutes.

Knead 8 to 10 minutes until smooth and elastic, working in remaining 1 cup of flour. Place in lightly greased (with shortening) large bowl, turning once to grease all surfaces. Cover; let rise in warm place till double; about 1-1/2 hours. Punch down; let rise till double again; about 1 hour. Punch down.

Turn out on lightly floured surface and divide into 2 portions. Cover; let rest 10 minutes. Roll each portion in 15 x 12 inch rectangle. Tightly roll up beginning at the long side, sealing well as you roll. Taper ends if desired. Place each loaf diagonally seam side down on greased baking sheet that has been sprinkled with corn meal.

With a sharp knife gash tops diagonally every 2-1/2 inches; 1/8 to 1/4 inches deep. Beat egg white just foamy and add 1 tablespoon water; brush over tops and sides of loaves. Cover with damp cloth...but don't let it touch the loaves. You can drape cloth over inverted tall glasses. Let double; about 1-1/2 hours. Bake in moderate oven 375°

(continued on next page)

FRENCH BREAD

(continued from page 10)

till light brown, about 20 minutes. Brush again with egg white mixture. Continue baking about 20 minutes longer till nicely browned and done. Cool on a rack in a draft. This makes the crust crack! Makes 2 large loaves.

Note:

Recipe may be made into 4 smaller loaves; 12 real small loaves (baked in small bread pans) or about 24 small French rolls. The bread may also be wrapped in aluminum foil and frozen for several months. Be sure and slice and butter bread before freezing otherwise the crust will crack when you slice it.

I won thirteen bucks and the Best of Show Award at the Lake County Fair in 1960 for half a loaf of this bread. It takes so much time it is almost worth that much. You hope the horses don't get loose the day you make this; 'cause you can't leave the dough to go and chase them.

Edwyna Hendricks

Left-over bread crust needent get thrown out or be left to get moldy in the breadbox. Collect them as you go putting the bread into a plastic bag in the freezer. When you've collected enough you'll find they make the best bread pudding or if you have a blender; defrost and make a batch of your own bread crumbs.

JALAPENO CORNBREAD

1-1/2 cups yellow corn meal
3 teaspoons baking powder
1/2 teaspoon salt
(a little sugar, if wanted)
1 cup grated yellow cheese
1 cup chopped onion
1 cup (or 8-1/2 oz. can) creamed style corn
5 or 6 jalapenos, cut up
1 pint sour cream

Mix dry ingredients together, then add the remaining ingredients. Beat well and pour batter into a greased baking pan. Bake 15 to 25 minutes at 400°, or until the top cracks a little.

Mary Pat Adams

BREAD ON A STICK MODERN VERSION

Buy frozen loaves of bread dough in the market. Keep frozen till you are ready to leave for your trip; then put them into cooler chest. Best not to try to keep dough at camp longer than three days uncooked. The dough will rise some even in the cooler put into warm spot for about an hour for extra rising. Set two forked sticks into ground on opposite sides of a bed of hot coals. Cut a long thin stick to use as a spit rod. Take the bread dough and pull and hand roll it into a long shape about 1-1/2" in diameter. Wind the dough spiral fashion around the spit rod and place rod on forked sticks. While dinner cooks keep an eye on bread turning the spit rod as it browns. Takes about 30 to 40 minutes till done depending on the heat of your coals and distance above coals of spit rod.

C. J. North

WELLS FARGO CARGO (walnut bread)

2-1/2 cups flour

1 cup sugar

3-1/2 teaspoons baking powder

1 teaspoon salt

3 tablespoons vegetable oil

1-1/4 cups milk

1 egg

1 cup chopped walnuts

Heat oven to 350°. Measure all ingredients into a large mixer bowl and beat at medium speed for 1/2 minute. Pour into a well-greased loaf pan (9 x 5 x 3 inches). Bake 55 to 65 minutes. Cool before slicing.

Andy Moranda

ZEKE'S ZUCCHINI BREAD

1/2 cup shortening

2 cups sugar

1 large egg

1-1/2 cup thick cooked zucchini (or apple sauce)

2-1/3 cup sifted flour

1/2 teaspoon salt

1/2 teaspoon cinnamon

1/2 teaspoon cloves

1/2 teaspoon allspice

1/2 cup raisins

1 cup broken walnuts

2 teaspoons soda

1/2 cup boiling water

Cream together the shortening, sugar and egg. Add the cooked zucchini and beat well.

Add the flour, salt, cinnamon, cloves and allspice, raisins and nuts. Mix well.

Put the soda in the boiling water, stir and add to the batter. Pour batter into a well greased and waxed paper lined loaf pan.

Bake 1 hour at 350° or until done. (Test by pricking with a toothpick.)

Marilyn Wood

20 MULE TEAM BREAD

(homemade bread, one bowl, cool-rise)

5-1/2 to 6-1/2 cups all purpose white flour

(recipe contributor, Joan Moss, uses:

3-1/2 cups unbleached white flour,

2 cups whole wheat flour, and 1 cup

soy flour for a high protein blend.)

2 pkgs. active dry yeast (do not dissolve)

2 tablespoons sugar

1 tablespoon salt

1/4 cup softened butter or margarine

2-1/4 cups very hot tap water (120 to 130
degrees)

cooking oil

Spoon flour into a measuring cup and level off. Pour onto waxed paper. Combine 2 cups of the unsifted flour, undissolved yeast, sugar and salt in a large bowl. Stir well to blend. Add butter and hot tap water. Beat with an electric mixer at medium speed for 2 minutes. Scrape the bowl occasionally. Add one more cup of flour. Beat with electric mixer at high speed for one minute, or until thick and elastic. With a wooden spoon, gradually stir in just enough of the remaining flour to make a soft dough that leaves the sides of the bowl. Turn it out onto a floured board. Knead the dough 5 to 10 minutes or until the dough is smooth and elastic. Cover it with plastic wrap, than a towel. Let the dough rest 20 minutes on the board. Then divide the dough in halves and roll out each half into a 12 x 8 inch rectangle. Make into loaves and place in oiled bread pans. Brush dough lightly with oil and cover each pan loosely with plastic wrap. Refrigerate 2 to 24 hours. When you are ready to bake, remove loaves from the refrigerator, uncover and let stand at room temperature for 10 minutes while preheating the oven. Bake at 400° for 30 to 40 minutes until bread is done. Remove from pans immediately and brush tops
(continued next page)

(20 MULE TEAM BREAD continued)
of loaves with melted butter, if desired.
Joan likes this recipe because she can wait
2 to 24 hours before baking the bread. She
can prepare the dough in the morning, go on
a long, all-day horseback ride and still
have hot, homemade bread for supper. Or,
she prepares it the night before, and has
hot bread for breakfast!

Joan Moss

ETHIOPIAN COWBOY BREAD (Honey Bread)

1 pkg. active dry yeast
1/4 cup warm water (110 to 115° F.)
1 egg
1/2 cup honey
1 teaspoon cinnamon
1/2 teaspoon cloves (ground)
1 teaspoon salt
1 cup lukewarm milk
6 tablespoons melted butter
4 to 4-1/2 cups all purpose flour
Sprinkle yeast over warm water in a large bowl. Wait 2 to 3 minutes, then stir to dissolve the yeast. Set bowl in a warm draft free place for about 5 minutes until mixture bubbles up and almost doubles in volume. Combine egg, honey, cinnamon, cloves, and salt in a deep bowl and mix well. Add the yeast mixture, milk and 4 tablespoons of the melted butter and beat until well blended. Stir in flour, 1/2 cup at a time, using only as much as is needed to form a soft ball. On a lightly floured surface, knead the dough. Rub hands with melted butter if the dough sticks to the board or your fingers. Knead for about 7 minutes or until dough is smooth and elastic. Shape the dough into a ball and place it in a large lightly buttered bowl. Drape a towel over the bowl and set in a warm, draft free place for about an hour, until dough has doubled in bulk. With a pastry brush, spread the remaining melted butter over the bottom and sides of a 3 quart souffle dish at least 3 inches deep. Punch down the dough, knead for 1 to 2 minutes, and shape dough into pan making sure it fills the bottom completely. Let rise in a warm draft free place for about an hour until dough has risen to the top of the baking dish. Preheat oven to 300°

(continued next page)

(ETHIOPIAN COWBOY BREAD continued)
and bake the bread on the middle rack for 50 to 60 minutes until top is crusty and light golden brown. Makes one 8-1/2 inch round loaf and a delicious breakfast bread.

Janie Neher

WILD BURROS (bagels)

2 pkgs. active dry yeast
4-1/4 to 4-1/2 cups sifted all purpose flour
1-1/2 cups lukewarm water
3 tablespoons sugar
1 tablespoon salt

In a large mixer bowl, combine yeast and 1-3/4 cups of the flour. Combine water, sugar and salt. Add to yeast mixture and beat at low speed of electric mixer for 1/2 minute, scraping sides of bowl constantly. Beat 3 minutes at high speed. By hand, stir in enough of the remaining flour to make a moderately stiff dough. Turn the dough out on a lightly floured surface and knead until smooth (5 to 8 minutes.) Cover and let rest 15 minutes. Cut into 12 portions, shape in to smooth balls, and punch a hole in the center of each with a floured finger. Pull gently to enlarge hole, working each bagel into a uniform shape. Cover and let rise 20 minutes. Meanwhile, in a large kettle, combine 1 gallon of water and 1 tablespoon of sugar and bring to a boil. Reduce heat to simmer, and cook bagels 4 or 5 at a time for 7 minutes, turning once. Drain and place bagels on an ungreased baking sheet. Bake in a 375° oven for 30 to 35 minutes. Makes 12 bagels.

Janie Neher





THE

WATER

TROUGH

SOUP

SOUPE a L'OIGNON (onion soup)

2 medium onions per 2 servings

Butter

1 level tablespoon flour

2 cup or more per 2 servings of water

Salt and Pepper to taste

French bread

Basic Formula

Peel a few onions (as above) cutting them into slices and saute them in butter until they turn to a golden color. This should be very carefully done over a gentle heat; medium or under according to the type of appliance used otherwise the onions and butter will turn black and the flavor will be ruined. But at the same time you must bring the onions to that rich golden color so that the full flavor will be brought out. To this add a level tablespoon flour; mix and stir well. Than add 2 cup or more per person rapidly boiling water. Salt and pepper to taste and let boil for a few minutes. Watch out for evaporation, 2 to 3 minutes is enough. Pour the hot bouillon over small 1" thick by 2" wide round slices of day old French bread or quarter a large slice. For those who prefer a clear soup; strain out the onion pieces.

Variation #1 Soupe a L'Oignon et au fromage
(with cheese)

Put your bread in bowls topping each slice with a thick piece of Gruyere (Swiss) cheese. Pour bouillon over and cover. Within a few seconds the cheese will have melted. Or you can grate the Cheese and serve alongside.

Variation #2 With Vermicelli (thin noodles)

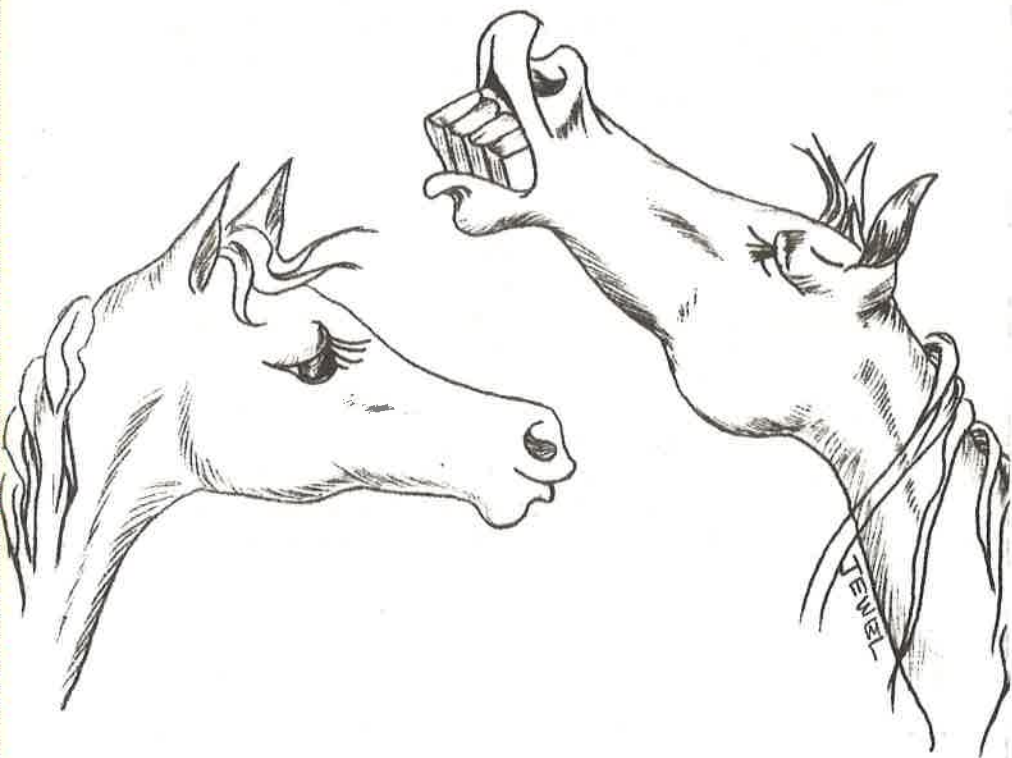
Strain basic formula and bring to boil. Add noodles and cook 10 minutes. For this soup you can substitute milk for water after 1/4 cup of water has been used to bland the flour with butter and onions.

Georgette Sheldon

MANHATTAN INDIAN POW WOW
(clam chowder)

1 large can tomato juice
1 can bouillon
1 medium onion, diced fine
4 to 5 green onions, chopped, tops and all
1-1/2 cup finely diced potatoes
1/2 cup diced celery
1 green pepper, diced
2 cans minced clams, including juice
generous pinch of thyme and marjoram
1 crumbled bay leaf
dash of cayenne pepper
1 tablespoon parsley
Combine all ingredients in a soup kettle
and simmer until the vegetables are tender.

Janie Neher



CHUCK WAGON CHOWDER (split pea)

- 1 tablespoon minced onion
- 1 tablespoon fat or bacon drippings
- 1 cup dry split peas
- 3 cup boiling water
- 1 teaspoon salt
- 1 small potato, diced
- 1 cup cubed ham
- 1 cup milk

Cook onions in fat until clear but not browned. Add peas, boiling water and salt. Cover simmer 45 minutes. Add potato, cook 15 minutes longer. Add meat and milk. Makes 4 servings. As added flavor, or to increase servings, one may add a can of mushroom soup.

Brad and Val Muse

c/o Rick Tram

Ways to remove excess fat from home-made soup.

1. Place a lettuce leaf in hot soup. When it has absorbed the grease remove it.
2. Roll a piece of paper towel and use one end to skim over soup surface. When end is coated cut off that portion and repeat process.
3. Put an ice cube in a cloth and agitate it just under the surface of the soup letting it collect the rising fat.

GREENHORN CHOWDER

- 1/2 lb. bacon diced and fried till crisp
- 4 cup diced potatoes
- 1 cup chopped celery
- 1/2 cup chopped onion

Pressure cook for 15 minutes. Remove lid and add 2 cans of diced clams, with juice and 3 or 4 cups of milk. While heating, mix a little corn starch to thicken, add to chowder before it boils. Bring to boil and check when corn starch is done.

Toots Warren

ROUNDUP MINESTRONE

5 can bouillon
5 can water
1 slice ham, diced fine
Handful finely chopped bacon
Handful finely chopped parsley
1 bunch green onions, including tops, chopped fine
3 cloves garlic, chopped fine
2 cup diced celery
2 stalks with tops of broccoli, chopped fine*
5 leaves swiss chard, chopped fine*
1 zucchini, sliced thin
1 can kidney beans (med. size)
4 or 5 leaves cabbage chopped fine
1/2 green pepper, diced fine
3 carrots, diced fine
1/2 lb. small macaroni
1-1/2 cup claret, or any dry red wine (I use Paisano)
1 teaspoon oregano
1 bay leaf

Sage...Thyme...Rosemary...generous amounts--
I cook with my nose and don't know how much!
Simmer all ingredients, except macaroni,
wine and herbs; till the vegetables are almost tender. Add wine, macaroni and herbs.
Simmer until macaroni is done.

Overcooking doesn't hurt it a bit; it's better every time it's warmed up. I make double this amount and freeze 8 or 9 quarts. If it seems too thick, add more canned bouillon and dry red wine when heating. Serve soup with Parmesan cheese, garlic-French bread, and a good dry red wine. Add a green salad and you have a delicious meal.

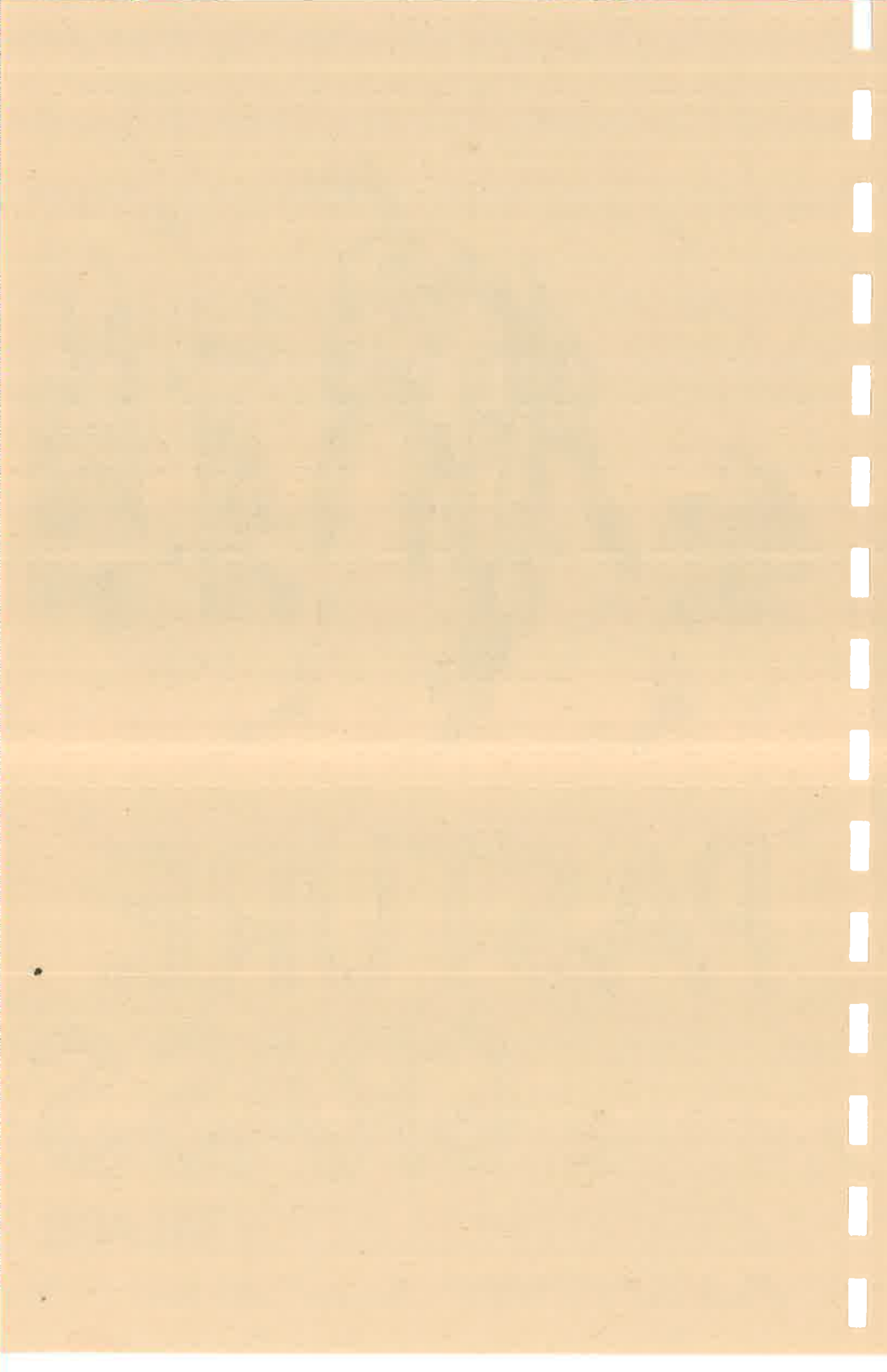
My sister Marna Stansbury's
recipe..Edwyna Hendricks

*May substitute frozen chopped spinach or
broccoli.



PASTURE
GRASS

SALADS



GOOD GRAZING GRASS (perfect chef's salad)

2 whole chicken breasts
3 cups broken Boston lettuce
3 cups broken romaine
1 cup sliced celery
6 slices bacon
2 tomatoes cut into thin wedges
1 ripe avocado
1 tablespoon lemon juice
3 hard-cooked eggs, sliced
4 ounces bleu cheese, crumbled
Herb vinaigrette dressing

Cook chicken until tender in boiling water. Remove skin and bone. Chill, then cut into thin slices. Combine lettuce, romaine and celery in a large bowl. Cover and refrigerate. Cook bacon until crisp, and then crumble. Halve avocado, peel and pit. Cut into cubes and sprinkle with lemon juice. Place tomatoes, avocado, chicken, bacon, eggs, and cheese over greens. Pour 1/3 of the Herb Vinaigrette Dressing over the salad just before serving, and toss gently. Pass the rest of the dressing at serving.

HERB VINAIGRETTE DRESSING

3/4 cup vegetable oil
1/2 cup tarragon flavored vinegar
3/4 teaspoon salt
1/4 teaspoon seasoned pepper
1/4 teaspoon leaf basil, crumbled

Shake all ingredients together in a screw-top jar. Refrigerate to mellow flavors. Shake again just before pouring over salad.

Harry Strugnell

TUMBLING TUMBLEWEED SALAD (super supper salad)

1/2 head lettuce
2 tomatoes
3 green onions
1 avocado
medium sharp cheddar cheese, grated
4 oz. cooked turkey meat, diced (or cooked chicken)
small shrimp, canned or frozen
6 oz. cooked ham, diced
3 or 4 hard-boiled eggs, shelled
Cut all ingredients (except shrimp) into small pieces and toss together. Serve with the following dressing:
1 cup mayonnaise (Best Foods or homemade)
1/2 cup catsup
1/4 cup chopped sweet pickle relish
Combine all ingredients together in a pint jar and shake well. Pour over salad individually.

John H. Gay

MULESKINNER'S MACARONI (macaroni salad)

1 lb. elbow macaroni, cooked
2 large carrots, sliced very thin (use potato peeler)
4 large radishes, sliced very thin (as above)
2 stalks celery, diced
1/2 cucumber, diced
1/2 onion, diced
5 oz. mellow cheddar cheese, diced
2 #3 cans dark red kidney beans, drained
Lawry's Seasoning Salt to taste
mayonnaise
Combine ingredients in a large bowl, mixing well. Guaranteed to please muleskinners, cowboys, ropers and ranch hands!

Lynn Buckner

BELLE STARR SAUERKRAUT (sauerkraut salad)

1 can (1 lb. 11 oz.) sauerkraut
3/4 cup sugar
1 cup diced celery
1 cup diced green pepper
1/4 cup diced onion
3 tablespoons vinegar
1/8 teaspoon pepper
1/2 teaspoon salt
1 teaspoon celery seed
3 tablespoons diced pimientos

Drain sauerkraut in colander for 15 minutes. Cut into 1 inch pieces with kitchen scissors. Place in a large mixing bowl. Add remaining ingredients and mix well. Store covered in refrigerator for at least 24 hours before serving. (Keeps indefinitely.) Makes 10 servings.

Dorothy Ortwein

TEXAS TWO-WEEK SLAW

4 to 5 lbs. cabbage
2 green peppers
2 medium onions
1 can pimientos
Cut cabbage, onions, and pepper finely and cover with 2 cups sugar.
1 tablespoon salt
1 cup Wesson oil
1 cup vinegar
2 tablespoons sugar
2 tablespoon celery seed

Mix salt, oil, vinegar, sugar, and celery seed together and bring to a boil. Pour over the cabbage mixture. Place in refrigerator. The slaw will keep for 10 days to two weeks.

Jean Boynton

QUICK DRAW COLESLAW (with a unique dressing)

- 4 cups shredded cabbage
- 1/2 cup celery, chopped
- 1/2 cup crushed, drained pineapple
- 1/2 cup carrots, chopped

Combine ingredients, mixing well. Then stir in the following dressing:

- 1 small pkg. cream cheese (room temperature)
- 3 tablespoons Eagle Brand Condensed Milk
- 2 teaspoons vinegar
- 2 tablespoons mayonnaise

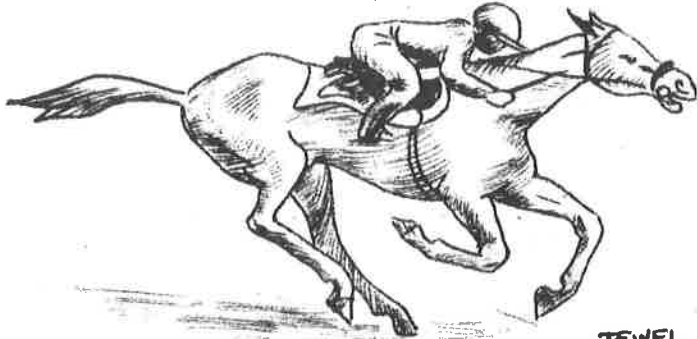
Mix ingredients together until smooth, then stir into the coleslaw.

Alda Murchison

HE-MAN POTATO SALAD

- 6 hard-boiled eggs, shelled and diced
 - 8 to 10 potatoes, cooked and diced
 - 3 stalks celery, diced
 - 1 medium onion, chopped
 - 1/3 cup chopped pickles (any kind)
 - 1 tablespoon vinegar
 - salt and pepper to taste
 - 1 cup, or more, mayonnaise to cover
- Combine ingredients and mix well. Chill before serving.

Wray Dutcher



MAYONNAISE

In a blender or high speed mixer, mix:

1 egg

3/4 teaspoon salt

1/2 teaspoon dry mustard

1/4 teaspoon paprika

1 tablespoon vinegar

1 tablespoon lemon juice (or 2 tablespoons vinegar)

1/4 cup oil

This mayonnaise does not keep well...use immediately.

GOURMET MAYONNAISE

3 egg yolks at room temperature

2 tablespoons red wine vinegar

1 teaspoon salt

1/2 teaspoon mustard

1/4 teaspoon white pepper

Mix the above ingredients until lemony.

Add 1-1/2 cup olive oil in a thin stream while beating until creamy. Then add 1 teaspoon lemon juice (optional).

Variations: Bernaise...add 1/2 teaspoon crumbled tarragon and 2 tablespoons shallots.

Curry...add 1 tablespoon curry cooked with 2 teaspoons butter and cooled.

Paprika-Mustard...Add 1 tablespoon tomato paste, 1 tablespoon mustard and 1-1/2 teaspoons paprika.

The above variations should be added to 2 cups mayonnaise.

Patty Wright

ROQUEFORT DRESSING

1 cup garlic oil (Wesson oil and 1 clove
of minced garlic)
1-1/8 teaspoons Worcestershire Sauce
1/2 tablespoon Tobasco Sauce
1 tablespoon lemon juice
1 teaspoon white pepper
1 cup buttermilk
1/2 teaspoon Accent
6 ounces crumbled Roquefort cheese
1/2 onion minced
1-1/2 quarts mayonnaise

Mix or blend together all ingredients except mayonnaise which is added last. Best if allowed to chill for at least 8 hours. An electric blender shortens the blending time and gives a smoother dressing.

Jane Williams

For a slightly different version try this
one

ROQUEFORT DRESSING

5 cups mayonnaise
5 ounces Roquefort cheese, crumbled
1/2 pint sour cream
1 cup buttermilk
1/2 teaspoon garlic powder
1 chopped garlic clove
6 chopped green onions
1 teaspoon Worcestershire Sauce
Salt and Pepper to taste

Combine ingredients. This makes 2 quarts. It improves with age. Put in glass jars and store in refrigerator.

Dorothy Ortwein

GUNSLINGER SALAD (cocoa cola)

1 #2 can dark sweet cherries
1 small can crushed pineapple
2 pkg. cream cheese
2 cocoa colas
1 chopped nuts (cup)
2 pkg. cherry jello

Drain juice from fruit. Heat juice and add to jello. Stir until dissolved. Fold cocoa colas in and let congeal. Mix cream cheese with cream or mayonnaise to thin. When jello has begun to congeal add nuts, cream cheese and fruit. Place in salad mold and let jell.

Joey Morrison

RUSTLER'S ROQUEFORT DRESSING

Equal parts:

sour cream
mayonnaise (generally 1 pint of each)
1 clove garlic, minced
1 onion, minced
1 pkg. roquefort cheese
salt and pepper to taste
buttermilk, enough to thin, if necessary

Grind onion and garlic together. Add to mayonnaise and sour cream. Crumble cheese into the mixture. Salt and pepper to taste, and add buttermilk to thin, if necessary or desired.

Mary Pat Adams

FROSTED MINT DELIGHT

1 can crushed pineapple (1 lb. 4 oz.)
1 envelope Knox Gelatine
3/4 cup mint jelly
1 pint whipping cream
2 teaspoons powdered sugar
a few drops green food coloring

Drain pineapple, putting juice in saucepan. Put fruit in large bowl. Add gelatine to juice to soften then add mint jelly. Heat slowly until gelatin is dissolved and jelly is melted. Stir in pineapple and food coloring. Chill 20 minutes. Whip cream and powdered sugar, when stiff; fold in pineapple mix. Pour into two ice cube trays and freeze until it holds its shape.

Dorothy Ortwein

Quite a few of our cooks find peeling the hot boiled potatoes and cubing while still quite warm makes for a better salad. While they are still hot they seem to absorb more of the salad dressing flavor. For a change, try marinating these cubes in French dressing before adding your mayonnaise and other goodies to the finished product.

AILLOLI de PROVENCE

Don't let the name scare you - without garlic it is mayonnaise, with garlic a great sauce for fish...

1 raw egg yolk
salt and pepper to taste
1 tablespoon vinegar or fresh lemon juice
1 mashed (very well) garlic clove
Salad oil

Put egg yolk into bowl; add salt and pepper, mix well. Add mashed garlic and vinegar.

(continued next page)

AILLOLI de PROVENCE (continued)

While stirring constantly, add salad oil till desired consistency is arrived at. My mother would put in 1/2 teaspoon prepared mustard for a little extra tang.

Georgette Sheldon

HARVEST DRESSING (Mom's recipe for Fruit Salad)

2 whole eggs, beaten, 1 cup pineapple juice
2 tablespoon flour, 3 tablespoons lemon juice
2/3 cup sugar, 1/3 cup orange juice

Combine ingredients and cook until thick. Chill. Fold in 1/2 cup whipped cream. Fold in fresh fruits: diced oranges, apples, bananas. Add canned pineapple tidbits and tiny marshmallows.

Jewel Ware

PIONEER DRESSING (mayonnaise without oil)

Beat the yolks of 3 eggs with 2 teaspoons mustard, 1 teaspoon cornstarch and 1 teaspoon of salt, a shake of pepper and 1 cup of milk. Let 1/2 cup vinegar come to a boil. Stir in the mixture and cook till thick. On taking from fire, add piece of butter, size of a walnut. Whipped cream may be added if desired. - from my grandmother

Roxane Brooks North

SUNSET SALAD DRESSING

1 tablespoon pepper, 2/3 cup sugar
3 tablespoon paprika, 3 cup salad oil
2 tablespoon salt, 2-1/2 cup vinegar
3 tablespoon dry mustard
1 quart can tomato soup
Blend all ingredients in blender or by hand until thoroughly mixed.

Toots Warren

GRUB STAKE SALAD

1 pkg. orange jello
1 cup hot water
1 medium can crushed pineapple, drained
1/2 lb. bite size marshmallows
1 cup mayonnaise
1 cup cream, whipped (I use Quip)
1 cup grated American cheese
1 pkg. cherry jello
2 cups hot water

Dissolve orange jello in 1 cup hot water. Place in refrigerator and chill until almost set. Whip jello till light and fluffy. Add marshmallows, drained pineapple, grated cheese, mayonnaise and whipped cream. Pour into 8 x 12 x 2 inch glass dish. Chill till firmly set. Dissolve cherry jello in 2 cups hot water. Cool. Pour over first mixture and return to refrigerator until set. Cut into squares and serve on lettuce leaves. Top with mayonnaise.

Marian Dunham

CINCHY SALAD (best when made the day before)

1 large bag bite size marshmallows
1 large container sour cream
1 large can crushed pineapple
1 medium jar maroschino cherries
Drain crushed pineapple. Save some cherries for the top decoration and quarter the rest. Mix sour cream, drained pineapple, marshmallows and cut up cherries. Arrange in attractive dish and garnish with cherry halves. Refrigerate. Serves 6 or 8.

Roxane Brooks North

GOLD RUSH (banana pineapple)

- 2 pkg. lemon jello
- 2 cups boiling water
- 2 cups pineapple juice from drained pineapple

Dissolve jello in boiling water, then add pineapple juice. Let set until syrupy. Add 1 large can drained crushed pineapple, 4 sliced bananas, cup small marshmallows. Pour into large pyrex baking serving dish and let set until firm. Top with following:

Topping

- 1 cup pineapple juice
- 1/2 cup sugar
- 1 egg, beaten
- 2 tablespoon flour

Mix and cook until thick. Let chill till thoroughly cold. Whip 1 cup cream and fold into topping mix. Spread over set salad and grate sharp cheddar cheese over topping. (The secret of this topping is to be sure and cook topping until thick and then be sure it is chilled completely)

Meda Strickler

SEAHORSE SALAD (shrimp or crab)

- 2 small pkg. or 1 family size pkg. lemon jello dissolved in one cup boiling water... cool
 - 2 cups tomato juice
 - 2 tablespoon catsup
 - 1 tablespoon Worcestershire sauce
- Crab or shrimp, chopped green onion and chopped celery. Mix with cooled jello and put into a mold. Refrigerate till set.

Dorothy Flora

COWPOKE SALAD (shrimp and apple)

- 1 cup cooked shrimp
- 2 medium apples, diced
- 1 medium green pepper, cut into narrow strips
- 8 pimiento stuffed green olives, sliced
- 1/4 cup mayonnaise
- 1 tablespoon lemon juice

Combine shrimp, apple, pepper, and olives in a bowl. Blend mayonnaise with lemon juice. Toss with shrimp mixture. Chill. Serve on salad greens.

Grace Worthen

One of the easiest ways to fix cranberries is one of the tastiest. To one quart (2 lbs.) of ground cranberries add one seeded orange; grind skin and all. Stir in 2 cups of sugar. Put in covered jars in refrigerator and permit to ripen two days before serving.

RODEO RING MOLD (avocado)

- 1 avocado
- 2 pkg. lime jello
- 1 pkg. lemon jello
- 4-1/2 cups boiling water
- 2 small or one 8 ounce pkg. cream cheese
- Lemon juice.

Mix jello with boiling water and set aside to become almost firm. Put cream cheese through sieve or strainer and mix with mashed avocado and some lemon juice. You may add some red or green maraschino cherries for color. Whip cheese mixture with almost firm jello using electric mixer. Pour into ring mold that has been rinsed in ice cold water. Chill till firm.

Passed down from grandmother to mother to me.

Roxane Brooks North

SIERRA SNOW (serves 8)

- 1/2 cup cream cheese
- 1/4 cup salad dressing
- 1 small can crushed pineapple
- 1/2 lb. marshmallows
- 1/2 pint whipping cream

Fold fruit mixture into whipped cream. Freeze then cut into squares and serve on lettuce. Garnish with a small amount of dressing and a maraschino cherry.

Grace Worthen

PAYDAY SALAD

- 1 can tomato soup
- 1 tablespoon knox gelatine
- 1 chopped onion
- 1 stalk chopped celery
- 1 tablespoon parsley
- 1 can shrimp
- 1 cup mayonnaise
- 1 tablespoon lemon juice
- 4 tablespoon cottage cheese

Put one can tomato soup to simmer. Soften 1 tablespoon gelatine in 1/4 cup water. Add to soup and set aside to cool. Add mayonnaise and mix in cottage cheese and lemon juice. Then add onion, celery, parsley and can of shrimp. Pour into 6x9 dish and refrigerate.

Dorothy Ortwein

49'ER SALAD (pineapple cole slaw)

- 4 cups shredded cabbage, 1 cup miniature marsh.
 - 1 cup diced unpeeled red apples
 - 1 cup pineapple chunks, 1/2 cup chopped celery
- Mix the above together. Add enough salad dressing to moisten and toss lightly. Serve on lettuce.

Grace Worthen

CACTUS BLOSSOM SALAD (layered jello)

1 pkg. lime jello
1 cup sour cream
1 can crushed or chunk pineapple, drained

Prepare lime jello according to directions and let thicken. Divide jello into halves. Add the pineapple to the first half and pour into a round or square baking dish. Mix the remaining half of jello with the sour cream and spread over the top of the first layer. Chill until well set. Cut into squares to serve.

Wray Dutcher



FLORIDA ORANGE DESSERT

- 1 pkg. orange jello
- 2 oranges, peeled and sliced
- 2 bananas, peeled and sliced
- 1 can sliced peaches, drained
- 1 cup whipped cream

Prepare jello according to directions and let thicken. Add fruits and let chill until set. Serve with whipped cream.

Wray Dutcher

ACEY-DUECEY APRICOT SALAD

2-1/2 size can of apricots cut into pieces
20 oz. can crushed pineapple
2 cups hot water
2 pkgs. orange jello
1 cup juice (mixed apricot/pineapple)
1 cup miniature marshmallows
Drain fruit. Prepare jello with water and juice. Cool and add fruits and marshmallows. Set in a mold. When set, top with the following:

1 cup fruit juice (mixed apricot/pineapple)
1/2 cup granulated sugar
2 tablespoons flour
1 egg (beaten slightly)
2 tablespoons butter
1 cup whipping cream (or 1 envelope Dream Whip)

3/4 cup grated American cheese

Cook sugar, flour, egg, and juice over low heat until thick. Add butter and cool. Whip cream or Dream Whip, add above mixture, and spread over jello. Top with cheese. (Use large size mold...about 9x13 inches.)

Dorothy Ortwein

LOST MINE LIME MOLD (lime mold salad)

1 pkg. (3 oz.) lime flavored gelatin
1 cup boiling water
1 can (9 oz.) crushed pineapple
1 cup creamy cottage cheese
1/2 cup mayonnaise OR 1/2 cup whipped cream
1/4 cup chopped nuts

Dissolve gelatine in the boiling water. Add juice from the crushed pineapple and chill until slightly thickened. Beat until frothy. Fold in remaining ingredients and chill until set. Serves 6, or may be doubled for a large crowd.

Andy Moranda



GRAND

ENTRY

MAIN DISHES & VEGETABLES

PITCHFORK (deviled chicken)

(This will please the most finicky devil in your house.)

1 chicken, halved 2 teaspoon sugar
Butter or margarine 1/2 teaspoon paprika
Tarragon vinegar 1/4 teaspoon pepper
2 teaspoon salt

Marinate chicken in vinegar for about 1/2 hour. Baste well with butter and sprinkle on spices. Broil slowly till tender. Turn constantly so chicken doesn't burn.

Patty Wright

CHICKEN THIEF CASSEROLE

1 2-lb. fryer in serving size pieces
1 cup sour cream
1 tablespoon lemon juice
1 teaspoon Worcestershire Sauce
1 teaspoon capers
1/2 teaspoon salt
1 teaspoon celery salt
1/2 teaspoon paprika
12 stuffed green olives, sliced
1 cup fine bread crumbs.

Mix sour cream, lemon juice, Worcestershire, capers and seasoning. Put chicken in greased pan, cover with sour cream mixture, sprinkle with crumbs, put olives on top. Bake at 350° for 1 hour or till tender.

Roxane Brooks North

VIRGINIA CITY CHICKEN

1 large fryer, cut up 1 cup uncooked rice
1 can mushroom soup 2 soup cans water
1 envelope onion soup
Mix soup, onion soup, rice and water. Put into baking dish, cover with chicken. Brush chicken with melted butter, cover with foil. Bake 30 min. Remove foil. Bake 30 min. more.

Lynd Cano

CALVARY CHICKEN (chicken cacciatoria)

2 chickens, 2 lbs. each

Flour

1-1/2 ounces butter

1-1/2 ounces olive oil

1 large clove minced garlic

2 medium onions, chopped

2 slices chopped pimiento

1 cup canned tomatoes

1 tablespoon tomato paste

Salt and Pepper to taste

2 tablespoons chopped parsley

Pinch of thyme (generous)

Pinch of oregano (generous)

1 cup dry red wine

2 cups sliced mushroom (fresh or canned)

Cooked spaghetti

Cut up chickens and flour them. Put butter, olive oil, and garlic into skillet. Add chicken, onions, green pepper...saute until golden brown. Then add pimiento, canned tomatoes, tomato paste, salt and pepper, parsley, thyme, oregano and dry wine. Cover and simmer for 1 hour. Add mushroom and continue to simmer 30 minutes longer, or till tender. Serve hot over well buttered spaghetti.

From my sister

Edwyna Hendricks

COOLIE CHICKEN

1 3-lb. fryer, disjointed 2 tbs. soy sauce

1 egg, slightly beaten 2 tbs. lemon juice

2 tablespoons oil 1-1/4 cup honey

Put chicken in large baking pan. Combine remaining ingredients; mix well...pour over chicken. Bake at 325° for 30 minutes. Turn chicken. Bake 30 minutes longer.

Donnie Knauer

PRICKLY PEAR PRAIRIE CHICKEN

Giblet Stock

Chop the liver of a roasting chicken and set aside. Simmer the other giblets in 1-1/2 cups water for 20 minutes or till the liquid is reduced by half. Strain and reserve, or if a "textured" gravy is desired; chop giblets and put back into the stock...

6 pears

1 chicken

Butter

1/4 cup sugar

Salt and Pepper to taste

Peel, core and slice the pears. Spread them in bottom of a buttered roasting pan and sprinkle with sugar. Rub the chicken with butter. Place it on the pears and salt and pepper to taste. Roast in hot oven till browned and tender. Baste frequently. Remove chicken, if pears are not brown and caramelized...brown them over direct heat and arrange around chicken. Keep dish warm.

1 tablespoon cornstarch

Water

1 cup heavy cream

3 tablespoons brandy

Chopped parsley

Add the reserved giblet stock to the juices in pan and cook mixture over high heat. Stir and scape browned bits from bottom of pan. Add chopped liver, cook sauce for 2 minutes and strain, if desired, into a saucepan. Bring to a boil and whisk in cornstarch pre-mixed to a paste with water; add cream and brandy. Bring to a boil again. Spoon over chicken and sprinkle with chopped parsley. Serve the remaining sauce separately.

Linda-Claire Youngreen

SUNDAY CHICKEN DINNER (or STRICKLY FROM
HUNGER) - BOY AM I EVER SICK OF MY OWN
COOKING!

Cut up fryer chickens

Butter

Oil Several chopped green onions

Several cloves of garlic chopped fine or
put thru garlic press

Fresh mushrooms saute in butter

Quantity good dry white wine

1/2 pint sour cream or more depending on
how much chicken you have

Brown fryers in half butter, half oil; add
green onions tops included, garlic, mushrooms
and lots of good wine. Cover and simmer till
chicken is tender. Remove from pan; add
sour cream...keeping heat low, below boiling.
Add more wine scraping the bottom of the
skillet to loosen the good bits and pieces!
And if you happen to be a "nippin" cook like
I am, you probably won't have enough wine
left...so you can add milk--MILK?? (ugh) to
make it the right consistancy for gravy.
Some people (their initials are all J.H.)
like this dish served with mashed potatoes
and hot biscuits. (Original recipe or not-
I'd still rather go out to dinner).

Edwyna Hendricks

CHUCK WAGON CHOW (veal or chicken paprika)

2 onions chopped and fried in any type oil

2 tablespoon paprika

1/3 bell pepper, cut up.

Place meat with water to cover in fryings
and steam about 2 hours; low flame. Add
salt and pepper. Before serving add 1/2
small container sour cream. Serve over
cooked noodles.

Dorothy Flora

DAGO JOE'S DINNER (chicken cacciatoria)

3 lb. spring chicken cut up
1/2 cup flour
1/2 cup fat
2 teaspoon salt
1/4 cup chopped onion
1 clove chopped garlic
1 lb. macaroni
Few sprigs parsley
1 Bay leaf
1 #2-1/2 can tomatoes
1 teaspoon pepper
1/4 cup sherry or white wine

Sift flour and one teaspoon salt together. Dredge chicken parts in flour. Saute in fat until brown. Place in covered dish and keep warm. Using same fat saute onion, garlic, parsley, bay leaf in large saucepan. Add tomatoes, pepper and a teaspoon of salt. Bring to a boil, add chicken and wine. Simmer 30 minutes. Meanwhile cook macaroni till done. Drain, place in dish, pour sauce over then arrange chicken on top and serve.

Grace Worthen

SAGEBRUSH SPAGHETTI (Quick, easy and "delish")

1 lb. country sausage
1/2 lb. spaghetti
2 5-1/2 ounce can Golden Grain Marinara Sauce
Grated Parmesian cheese

Brown sausage slowly using no grease. Pour off excessive fat; add Marinara Sauce, and simmer while spaghetti is cooking. Drain spaghetti; put into deep dish, pour sausage mixture over and mix well. Sprinkle with cheese when you serve.

Doris Davis

IMMIGRANT'S FARE (veal cutlets parmigiana)

Tomato Sauce

2 small chopped onions
1 small chopped garlic clove
1 16-ounce can Italian tomatoes
1/2 can Italian tomato paste
1 teaspoon sugar
1 teaspoon chopped basil leaf
Salt and Pepper to taste

Lightly brown onion and garlic in saucepan. Dissolve tomato paste with a small amount of water. Add with tomatoes to onion. Flavor with remaining ingredients and simmer 1-1/2 hours. Stir occasionally.

1 lb. veal cutlets (pounded)
Bread crumbs
2 eggs
2 tablespoon grated Parmesan cheese
5 tablespoon olive oil
Salt and Pepper to taste
3/4 lb. Mozzarella cheese

Add salt and pepper to eggs, beat thoroughly. Mix bread crumbs and grated cheese. Dip cutlets in eggs and roll in bread crumbs. Saute cutlets in hot oil till nicely browned on both sides. Place cutlets in baking dish, cover with tomato sauce. Top each cutlet with thin slices of Mozzarella cheese. Bake in slow oven 15 minutes or till cheese turns golden brown and chops are cooked through. Serves 4.

Roxane Brooks North

A quick and easy potato au gratin...slice peeled uncooked potatoes into a greased casserole dish layering with undiluted cream of mushroom soup and sharp cheddar cheese. Bake 350° for an hour.

ITALIAN COWBOY'S DINNER (baked veal scallopini)

1/4 cup chopped onions
1/4 cup oil
1-1/2 cup boned veal steak cut into serving
size pieces
1/4 cup sifted flour
1/2 teaspoon salt
1/8 teaspoon pepper
1/4 ounce can button mushrooms, drained
1 cup tomato juice
1/2 teaspoon sugar
1 cup dry white wine

Saute onions in heated oil, remove to casserole. Roll veal in flour seasoned with salt and pepper; brown in oil. Add mushrooms and brown slightly. Arrange veal and mushrooms over onions. Mix other ingredients in same pan meat was browned in. Heat gently and scrape the bits of meat from the bottom of the pan. Pour over veal in casserole. Cover and bake at 350° for 1 and 1/4 hours or till veal is done. Remove cover last 1/2 hour. Good with baked potatoes. May be frozen.

Edwyna Hendricks

WAGON WHEEL ROLLS (veal)

Tasty with any kind of meat, including venison. Season six veal cutlets; top each slice with a slice of boiled ham and a slice of Swiss cheese. Roll up, fasten with toothpicks. Brown rolls in margarine, put in baking dish. Add 2 tablespoons each flour and minced onion to fat in skillet. Stir in 1 can beef consomme, 1/4 teaspoon basil; simmer 5 minutes. Pour over veal. Bake 350° for 30 minutes.

Arleen Wetmore

JACKPOT (ham loaf)

2 lbs. fresh pork
2 lbs. ham
2 cups milk
2 eggs
2 cups bread crumbs
Brown sugar
Whole cloves or ground cloves

Grind together pork and ham. Then mix with all ingredients except cloves and sugar. Form into a loaf and put in greased loaf pan. Cover generously with brown sugar and stick whole cloves in it or sprinkle ground cloves in it or sprinkle ground cloves on top. Bake in moderate oven, 350° for 1-3/4 hours.

Doris Davis

CABALLERO MEAT LOAF

2 lbs. ground chuck
1 medium onion, diced
2 slightly beaten eggs
2 teaspoons seasoned salt
1 teaspoon chili powder
1/2 teaspoon seasoned pepper
1/4 teaspoon powdered oregano
1/2 teaspoon dry mustard
1 teaspoon steak sauce
2 cups bread crumbs
1 cup V-8 juice
2 tablespoons tapioca (quick cooking)

Mix all ingredients thoroughly and shape into loaf. Bake at 375° for 1 hour.

Lynd Cano

ZESTY ZUNI-BIRD (sweet & sour chicken)

2 whole chicken breasts, skinned, boned,
and cut in 1 inch chunks

1/2 teaspoon salt

1 egg, beaten

3/4 cup biscuit mix

1 cup cooking oil

2/3 cup sugar

2 tablespoons cornstarch

1 tablespoon paprika

1 can pineapple chunks (1 lb., 4 oz.)

1/4 cup soy sauce

1/4 cup cider vinegar

1 cup green pepper strips

1/2 cup sliced onions

hot cooked rice.

Sprinkle chicken with salt. Coat with egg and then biscuit mix. Fry chicken in hot oil (400 degrees) in small skillet until golden brown. Remove and drain on paper towels. Place in a very slow oven (250°) to keep warm. Combine sugar, cornstarch, and paprika in a 10 inch skillet. Drain pineapple. Add enough water to pineapple juice to make 2 cups. Add pineapple juice, soy sauce, and vinegar to cornstarch mixture. Cook, stirring constantly until mixture boils. Boil 1 minute. Add green pepper and onion slices, cover and cook vegetables until tender crisp (about 5 minutes). Add pineapple chunks and heat well. Add chicken chunks. Serve with hot rice.

Makes 6 to 8 servings.

LaRue Brockbank

SHANGHAIED CHICKEN WINGS (sweet and sour)

16 chicken wings
1/4 teaspoon salt
2 eggs, beaten
1/2 cup cornstarch
1/2 cup cooking oil
1-1/2 cup sugar
1 cup cider vinegar
1/2 cup ketchup
1/2 cup chicken bouillon
2 tablespoons soy sauce

Bend wing tips behind large bone joints (wings will be easier to fry.) Season chicken with salt. Coat with egg and then cornstarch. Brown in hot oil in a large skillet. Remove as chicken browns and place in a 13x9x2 inch baking pan. Combine sugar, vinegar, ketchup, chicken bouillon and soy sauce in a medium pan. Bring mixture to a boil and pour into baking pan. Bake in a 350 degree oven 45 minutes or until chicken is tender and golden brown. Let stand a few minutes before serving. Makes 6 to 8 servings.

LaRue Brockbank

SWISH STEAK

4 tablespoons Imperial margarine
1/2 teaspoons garlic salt
1/2 teaspoon pepper
2 teaspoons parsley flakes
1 teaspoon oregano
1 round steak (3-1/2 to 4 lbs.)
4 tablespoons wine vinegar

Combine margarine with garlic salt, pepper, parsley, and oregano. Place steak in center of a large piece of heavy duty aluminum foil. Drizzle 2 tablespoons vinegar over the steak and then spread half of the margarine mixture

(continued next page)

SWISH STEAK (continued)

over it. Turn steak and repeat process. Bring foil up over the meat and double fold edges to seal tightly. Let stand 3 to 4 hours. Place foil wrapped meat on broiler rack about 2-1/2 inches from the heat. Broil 10 minutes, and turn. Broil another 15 minutes. Open foil and push it back out of the way. Broil to brown meat, about 3 minutes. Turn and brown other side. Ready to serve.

Marilyn Wood

PECOS RIVER PIZZA (macaroni-pizza)

This receipe is great for left-overs!

2 cups salad macaroni
1 teaspoon chili powder
1 onion, sauteed (chopped)
1 large jar Ragu sauce
1/2 teaspoon salt
dash of pepper
1 cup cheddar cheese, grated
1/2 lb. mozzarella cheese (shredded or sliced)
1 cup left-over roast beef, or garlic sausage, or mushrooms and green pepper, or
1 lb. browned hamburger (or any combination on...whatever suits your taste)

Cook macaroni in boiling salted water until done. Make pizza sauce by simmering the Ragu sauce with chili powder, onion, salt and papper. Add the cup of meat or any variation. Mix in the drained macaroni and pour into an oblong baking dish. Top with cheeses and bake 30 minutes at 300 degrees.

Marilyn Wood

STEER STOPPER'S STEAK (stuffed flank steak)

Wipe steak with damp paper towels. Score both sides. Rub both sides with the following mixture and set aside:

- 1 clove garlic, crushed
- 1 tablespoon soy sauce
- 1/2 teaspoon pepper
- 2 tablespoons soft butter

Rice Stuffing

- 1/4 cup butter
- 1/2 onion, chopped
- 1 clove crushed garlic
- 1-1/2 cup cooked rice
- 1/2 cup chopped fresh parsley (or 1 tablespoon dried parsley)
- 1/2 cup grated Parmesan cheese
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Saute onion and garlic in butter and remove from heat. Stir in rice, parsley, salt, and pepper. Mix well and add cheese. Place rice mixture on steak and roll up. Do not overlap meat. Tie width and breadth. Place in roasting pan. Dilute 1/2 cup beef broth with 1/2 cup water and pour over roll. Sprinkle with 3/4 teaspoons dried ginger. Roast 1 hour at 350 degrees. Serve with juices.

Jean Boynton

ALFALFA HAY (green beans)

- 1 can cooked green beans with liquid
- 1 can mushroom soup
- 1/3 can french-fried onions

In a 1 quart baking dish, mix undrained beans, mushroom soup and 2/3 can french fried onions. Reserve remainder of onions for top. Bake at 350° about 25 minutes or till bubbly. Top with remaining onions.

Clydia Tram

STEAK TARTARE A' LA HENRI

Go to the butcher and buy top sirloin. Have him clean all the fat and sinews out and grind it four times. Offer to pay him for a fair share of fat and sinews or he'll do an unsatisfactory job. Best place in San Francisco to have this done is "Ray the Butcher at "Speedy's New Union Grocery", Montgomery and Union Sts., Telegraph Hill.

Once you have the right cleaned ground meat, you place it in a large bowl (salad bowl OK). Let us assume you have two pounds of meat. Add 4 egg yolks, about 2 tablespoons of olive oil, 1 tablespoons soy sauce, a dash of curry powder (perhaps 1 teaspoon), juice of 1 lemon, perhaps a bit of horseradish, salt and pepper.

I also add onion, but nothing is worse than to chew on slivers of onion, so take one dry onion, chop it fine, and throw the choppings in a blender, so it becomes a puree. Mix the whole shebang very thoroughly, adding the salt carefully so it is just right and not too salty. When you get through mixing, you can put the whole mess in a smaller deep bowl and turn the contents upside down on a platter (wooden platter best). If you wish, you can embellish the mound with capers in pretty patterns, or some parsley.

I like to eat it on buttered buffet rye, but it tastes splendid on almost anything else. You can experiment with almost anything to arrive at other interesting variations. For instance: chopped anchovies, or whole anchovy fillets over the mound as further garnishing. I prefer top sirloin, but top round is cheaper and not too bad, either.

Happy eating!

as given to Harry "Yellow Pages" Strugnelli
by Henri Van Bergen

CIA CHOW (Italian sauted zucchini)

3 to 4 medium zucchini, grated coarsely (or
equal amount from over-size zucchini)
1/2 cup butter
2 small cloves garlic, put thru a garlic
press, or finely minced
1/4 cup parmesan cheese
parsley to garnish

Melt butter in a frying pan. Add grated
zucchini and garlic. Saute until the
zucchini is tender. Put in serving dish
and sprinkle cheese over the top and gar-
nish with parsley.

Janie Neher

HOMEMADE CORNED BEEF

10 lbs. of beef (roast size chunks)
5 quarts water
20 oz. salt
4 oz. sugar
1/4 oz. salt peter (1-1/2 teaspoon)
(optional, if freezing meat after brined)
2 cloves crushed garlic
1 box pickling spices

Boil cloves of garlic and spices while pre-
paring other ingredients. Put other ingre-
dients into a crock and mix well. Add
spices, mix, and add meat, submerging comple-
tely. Store at about 40° in refrigerator.
Rearrange meat every other day to ensure
thorough brining. Brine for 7 to 10 days
for a 3 to 5 lb. chunk of meat, 16 days
for 6 to 10 lb. chunks of meat. When fini-
shed, strain out the pickling spices to
wrap with the meat. Meat may be smoked, if
desired, and then frozen:

Note: Never use wooden or metal utensils.
Use plastic, earthenware, or glass.

Patty Wright

KETCH 'N DALLY DOODLES

1 cup chopped onion
2 tablespoons butter
1 lb. ground beef
2 teaspoons salt
1 to 2 teaspoons celery salt
dash of pepper
3 cups noodles
3 cups tomatoe juice
2 teaspoons Worcestorshire Sauce
1 cup sour cream

Cook onion in hot butter until tender, but not brown. Add meat, brown lightly. Place noodles in a layer over the meat. Combine the remaining ingredients, except sour cream, and pour over the noodles to moisten all. Bring to boiling and cover, and reduce heat to simmer. Cook for 30 minutes, or until noodles are tender. Stir in the sour cream. Heat just to boiling. Season to taste and garnish with onion rings, if desired.

Janie Neher

OLD CROW CORNED BEEF

5 to 6 lbs. corned beef, simmered 3 hours
1/4 cup bourbon
1/2 cup brown sugar
1 teaspoon mustard
1/4 cup apple juice

After simmering 3 hours, remove corned beef from water and place in a baking pan and cover with glaze made from the bourbon, sugar, mustard, and apple juice (well mixed). Roast at 400° for 1/2 hour, basting every 10 minutes with juices and glaze. Cook vegetables for the dinner in the pot of broth in which the beef was simmered.

Patty Wright

RIM RIDERS' CHUCK ROAST (marinated chuck roast)

Flavorful and tender, for barbecue or oven roasting, this roast gives off mouth-watering aroma while cooking! Great fix-ahead, low-cost meal for a large, summer evening barbecue:

1/3 cup soy sauce

1/3 cup sugar

1 teaspoon garlic powder or salt

1 teaspoon ginger

Mix ingredients together and marinate chuck roast about 12 hours. Take meat out of the marinade (reserve marinade for future use) and barbecue or roast in a 350° oven for approximately 1 hour.

Good served with rice. Spoon cooking juices over the rice.

Note: The marinade may be kept in a closed container in the refrigerator and reused.

Andy Moranda

SCALPED IRISH IMMIGRANT (scalloped potatoes)

Peel and slice potatoes. Make a layer of potatoes in a casserole dish. Sprinkle flour over layer, dot with butter, season with salt and pepper, add minced onion and green pepper. Add another layer of sliced potatoes, flour, etc., alternating layers to top of dish (depending on number of persons you will be serving.) You can either add just milk to the top of the potatoes or you can add a can of cream of mushroom soup with milk to the top. Bake at 350° for about an hour.

You can put cheese and/or diced ham in this dish, or you can top it with pork chops.

Janie Neher

SAUERBRATEN

5 to 6 lb. bottom round beef pot roast
(or other inexpensive cut)

Rub meat with salt and pepper. Insert slices of garlic in meat. Put meat in an earthenware bowl and cover with slices of onion.

Boil together: 1 quart water

2 tablespoons red wine
vinegar

2 peppercorns

2 slices lemon

1 bay leaf

2 whole cloves

Pour the hot marinade over the meat, cover tightly, and let stand 24 hours in the refrigerator. Next day, saute 2 onions, coarsely chopped, in 2 tablespoons oil. Rub roast lightly with flour and sear in hot fat until brown. Add seared roast to onions in casserole, add a dash of paprika, 1 teaspoon sugar, 2 cups stewed tomatoes, 1 small carrot, chopped finely, and 2 tablespoons of the marinade. Cover and bake at 300 to 325° for 3-1/2 to 4 hours. When done, take meat out and make a gravy, leaving vegetables in the gravy.

Note: This recipe is also very good for venison roasts.

Janie Neher

APPLE JACK STEW (apple cider)

For a unique flavor to your favorite stew, simply substitute apple cider for water in the recipe. Sharon Leuzinger has been doing this for years and making delicious stews.

Sharon Leuzinger

HOBO BUNDLES (fit for a king?)

- 1 to 1-1/2 lbs. beef round steak, cut in 1 inch cubes
- 1 pkg. (10 oz.) frozen green peas, broken apart
- 4 medium carrots, thinly sliced
- 4 medium potatoes, pared and quartered
- 1 can condensed mushroom soup
- 1 pkg. dry onion soup mix
- 4 pieces aluminum foil 18 x 15 inches

On center of each piece of foil place 1 carrot, 1 potato, and 1/4 of the meat cubes. Mix mushroom soup and onion soup together. Spoon mixture over meat, carrots, and potatoes. Top with peas. Wrap foil around and seal securely. Place bundles on ungreased baking sheet. Bake at 450° for 50 minutes or until meat is tender. Remove from oven and serve.

Different meats, vegetables, and garnishings may be added or substituted.

Joyce Paiva

BUZZARD'S ROAST (Herbed Roast Chicken)

- 1/3 cup butter
 - 2 teaspoons lemon juice
 - 2 tablespoons chopped parsley
 - 1 tablespoon chopped green onion
 - 1/2 teaspoon salt
 - 1/8 teaspoon pepper
- Mix all ingredients together in a small bowl.
1 roasting chicken
Carefully lift skin of chicken from breast and legs and push herbed butter in as far as it will go. Stuff chicken if desired.
Roast uncovered at 350° for 1-1/2 to 2 hours.

Jean Boynton

"GLORY HOLE" CHICKEN (roast chicken in a
crock pot)

Very juicy, tender chicken, ready to eat
after working all day!

3 to 4 lb. whole fryer chicken

salt and pepper

1 teaspoon poultry seasoning (optional)

1/4 teaspoon basil (optional)

Wash chicken and pat dry. Sprinkle the
cavity with salt and pepper and poultry
seasoning. Put into the slow cooker.

Sprinkle with basil. Cover and cook on

low setting 8 to 10 hours (or 4 to 6

hours on high setting until tender. Remove
from cooker carefully and serve. Juices
may be thickened for a delicious gravy.

Andy Moranda

SICILIAN MEAT LOAF

2 beaten eggs

3/4 cup soft bread crumbs (1 slice)

1/2 cup tomato juice

2 teaspoons parsley

1/2 teaspoon oregano

1 teaspoon salt

1 clove garlic, crushed

2 lbs. ground beef

8 slices ham

6 oz. shredded and 3 slices Mozzarella cheese

Mix meat and spices. On waxed paper, shape
into 8x10 inch rectangle. Cover with ham
slices. Cover ham with shredded cheese. Using
the waxed paper as an aide, roll meat and
place in roasting pan, seam side down. Seal
ends securely.

Place in oven and bake at 350° for 1-1/4
hours. Cover top with cheese slices and bake
15 minutes longer.

Jean Boynton

TUMBLEWEED TORTILLA ROLLS

1/2 lb. ground beef browned
1/2 cup grated cheddar cheese
1/2 cup grated monterey jack cheese
1 small onion, chopped
1 pkg. (about 10) flour tortillas
smoked garlic salt
softened butter or margarine

Heat oven to 400°. Spread tortillas lightly with softened butter or margarine. Sprinkle generously with smoked garlic salt. Sprinkle browned ground beef, grated cheeses, and chopped onion evenly on tortillas. Roll up carefully and place on a greased baking sheet. Spread a little more softened butter or margarine over the top of each roll. Bake about 10 minutes or until cheese melts.

Variations: Omit meat and roll up, or fold tortilla in half and bake. May be cut into small squares or triangles after baking for party snacks. Stab with toothpicks for easy serving...along with napkins!

Andy Moranda

MULE TRAIN MEAT LOAF

1 lb. ground chuck
1/2 lb. ground pork sausage
1 slice bread, finely crumbled
1/4 cup finely chopped onion, sauteed
1/4 cup finely chopped green pepper,
sauteed
1 egg
1/4 cup catsup in meat loaf & enuf to cover top
1/4 teaspoon garlic powder
2 tablespoons Worcestorshire Sauce
1 tablespoon horseradish
Salt and pepper to taste
Mix all ingredients together and pack into a loaf pan. Cover top with catsup. Bake in a 350° oven for about 1 hour.

Janie Neher

BOOZEY BRANGUS BULL (beef burgundy)

2 lbs. boneless beef stew, cut into 1-1/2
inch cubes

1 large onion, sliced

1 medium can stewed tomatoes

1/4 bottle ketchup

1 tablespoon Worcestershire Sauce

1 small can mushroom pieces, drained

1 cup burgundy wine

1/2 teaspoon garlic powder

1 teaspoon parsley flakes

Salt and pepper

Coat meat with flour and brown in oil in skillet. Place meat and drippings in slow cooker and slice onion over top. Mix remaining ingredients in separate bowl and pour over the meat and onions. Cook on low setting 8 to 10 hours.

Meanwhile...catch and saddle your horse, & go on a lonnnnnng ride in the hills, return to the ranch, clean out the barn stalls, feed the horses, chase the cow out of the corn patch, gather the eggs and feed the chickens...and ring the dinner bell for supper. It's ready to eat!!

Andy Moranda

WYATT EARP EGGPLANT

1 large eggplant

1 lb. ground meat

2 cups drained canned tomatoes

seasoned croutons

Parmesan cheese

Peel eggplant, slice, and parboil in salted water. Brown ground meat and season to taste. Place ingredients in a casserole in layers: eggplant, meat, tomatoes, croutons, and cheese. Repeat layers and top with cheese. Bake 45 minutes at 325 degrees.

Jean Boynton

FRENCH CORRAL (ragout provencale)

2 lbs. lean beef round
2 teaspoons garlic salt
1/8 teaspoon pepper
1 tablespoon Worcestershire Sauce
2 cups water
1/2 cup dry red wine
1 can (1 lb.) tomatoes
2 cups chopped celery
4 medium size potatoes, pared & cubed
1 can (8 oz.) small whole onions, drained
2 tablespoons flour
1/4 cup cold water
1 small pkg. frozen pease and carrots

Trim all fat from beef and cut into 1 inch cubes. Place in nonstick Dutch Oven with garlic, salt, pepper and Worcestershire Sauce. Heat meat over medium heat until the liquid evaporates and the meat begins to brown in its own fat. Lower heat, and brown meat on all sides. Add the 2 cups water, wine and tomatoes. Bring to boiling. Cover and lower heat. Simmer 1-1/2 hours, or until meat is tender. Remove from heat and cool slightly. Refrigerate several hours or over night. At dinner time, remove meat from refrigerator and skim off fat. Reheat to boiling and add celery and potatoes. Cover and simmer 20 minutes, or until vegetables are tender. Add onions, pease, and carrots. Cook five minutes longer. Combine flour and the 1/4 cup cold water in a cup, stirring until smooth. Stir into meat mixture. Cook, stirring constantly, until sauce thickens and bubbles 3 minutes. Serves 8.

Harry Strugnell

HUNGARIAN COWBOY'S DINNER (Marna's Beef Stroganoff)

1-1/2 lb. lean beef (sirloin or some tender cut). Remove all fat and gristle; cut into narrow strips about 2-1/2" long and 3/4" wide. Dust with salt and pepper and let come to room temperature. Melt 2 tablespoons butter in a skillet and saute 1 cup sliced fresh mushrooms until tender (10 minutes). Remove from skillet. Add more butter if necessary to skillet and saute on medium thinly sliced onion till light brown. Remove from skillet, add more butter. When bubbly hot put in beef and sear on all sides but leave rare. Remove and set aside. To remaining butter in skillet sprinkle in 2 tablespoons flour, blend and brown well; slowly add 2 cups beef bouillon stirring to form smooth gravy. Then add 3 tablespoons dry Sherry, 2 tablespoons tomato paste, and 1 teaspoon dry mustard. Last add beef, onions and mushrooms and let simmer over lowest heat for 20 minutes. Five minutes before serving add 2/3 cups sour cream and blend thoroughly. Good served over rice; canned mushrooms may be used. Don't be afraid to use lots of butter.

Edwyna Hendricks

"LAVY BONES" HAMBURGER STROGANOFF

1 large onion, chopped	2 teas. salt
1 clove garlic minced	1/4 teaspoon pepper
1/4 cup margarine	1 8-oz. can sliced mushrooms
1 lb. ground beef	
2 tablespoon flour	1 10-1/2 oz. can mushroom soup
1/2 pint sour cream	
2 teaspoons Worcestershire Sauce	

Saute onion and garlic in butter. Add meat and brown; add flour, Worcestershire, salt pepper and mushrooms; cook 5 minutes. Add soup and simmer 10 minutes. Stir in sour cream & simmer few more minutes.

Doris Davis

PRONTO STROGANOFF

Brown floured meat cubes and onion

Add:

1 can mushroom soup, undiluted

1/2 pint sour cream

mushrooms

Cook about 1-1/2 hours. Serve on rice.

So simple but so good.

Arleen Wetmore

APACHE STEAK (flank)

Makes a hearty tender dish out of a fairly inexpensive cut of meat.

1-1/2 to 2 lbs. flank steak

1 teaspoon salt

2 tablespoons fat

Flour to dredge meat in

Pepper to taste

1 medium onion sliced (not chopped)

2 green peppers cut in strips or circles

2 cups cooked tomatoes

1 teaspoon chili powder

(can be made without chili powder for those who do not like spicy foods)

Cut flank steak into serving size pieces.

Dredge in mixture of flour, salt and pepper.

Brown on all sides in hot fat; cover with layers of tomatoes, onions and green pepper.

Put lid on and let simmer. Two hours later you have a meal.

Roxane Brooks North

"GOOP"

2 tablespoon oil 1 bell pepper, chopped

1 lb. ground beef 1 #2-1/2 can kidney beans

1 large onion, chopped Salt and Pepper

1/4 cup water

Brown beef in oil; add rest of ingredients; cover and simmer 1/2 hour. Easy and tasty.

Doris Davis

REDMAN'S CASSEROLE (banana-sweet potato)

3 or 4 sweet potatoes	3/4 cup drained crushed
1 teaspoon salt	pineapple
3 tablespoon butter	3 firm yellow bananas
1/4 cup warm milk	1/2 cup firmly packed
	brown sugar

Cook sweet potatoes, drain, peel and mash. Add salt. Add 1 tablespoon butter and milk. Beat until light and fluffy. Turn into buttered baking dish; cover with 1/2 of the pineapple and dot with butter. Peel bananas, cut crosswise into 1/2" slices. Arrange on casserole, sprinkle with salt; top with remaining pineapple, sugar and butter. Bake at 375° for 30 minutes.

Patty Patten

SCHOOL MARM STROGANOFF

1/2 cup minced onion
1/4 cup butter or margarine
1-1/2 lbs. ground chuck
1 clove garlic, minced
2 tablespoons flour
2 teaspoons salt
1/4 teaspoon pepper
1/2 lb. fresh mushrooms, sliced
1 can cream-of-chicken, undiluted
1 cup sour cream
Minced parsley, chives, or dill

Saute onion in the butter until golden. Stir in all remaining ingredients except soup, sour cream, and parsley. Saute 5 minutes, then add the soup and simmer uncovered for 10 minutes. Remove from heat, stir in sour cream, and sprinkle with parsley. Serve over rice or noodles. "Good enough to eat!"

Mary Pat Adams

STEEPLECHASE RICE

1 cup cooked rice
1 cup grated cheese
1/2 cup oil
3 eggs, beaten
1 cup milk
1 bunch green onions chopped with tops
1/2 cup parsley chopped

Combine ingredients, pour into pan, and cook in 350° oven for 3/4 hour or till set. This has been in my family as long as I can remember and needless to say; it is good!

Arleen Wetmore

Don't throw away left-over mashed potatoes. Add an egg or two depending on how much potato you have and some dried parsley flakes. Fry in little potato cakes dropped by tablespoons onto hot greased fry pan.

CUSTARD'S LAST STAND (ham and vegetable)
Cook 1/2 cup rice in boiling salted water for 20 minutes. Drain. Cook separately, 4 medium carrots sliced and 1 package frozen peas. Butter a casserole and rub it with a cut garlic clove. Put half the rice in the bottom and cover with vegetables. Spread 2 cups chopped cooked ham on top and cover with remaining rice. Beat 2 eggs well and stir in 2 cups milk, 1 tablespoon Sherry, 1/2 teaspoon salt, few drops Worcestershire Sauce. Pour mixture over rice, piercing with a knife so custard seeps through. Bake at 375° for 45 to 50 minutes or till a silver knife inserted in center comes out clean.

Linda-Clair Younggreen

IRON SKILLET MACARONI AND BEEF

1-1/2 lbs. ground beef
2 tablespoon Wesson oil
2 cups uncooked elbow macaroni
1/2 cup minced onion
1/2 cup chopped green pepper
2 8-ounce cans tomato sauce
1 cup water
1 teaspoon salt
1/4 teaspoon pepper
1 to 1-1/4 tablespoon Worcestershire Sauce
Lightly brown beef in skillet. Remove from skillet. Cook macaroni, onions, green pepper in meat fat until onion is soft. (add more oil, if needed). Return meat to skillet and add tomato sauce, water, salt, pepper, and Worcestershire sauce. Cover and simmer 25 minutes or until macaroni is cooked to suit your taste.

Toots Warren

PROSPECTOR'S PICKIN'S (macaroni, cheese, mushrooms)

2 cups uncooked macaroni
1/2 teaspoon salt
1/2 lb. fresh mushrooms
1/2 cup water
2 tablespoon butter
1 pimiento, chopped
1-3/4 cup white sauce
1/2 cup grated cheese
6 strips bacon.

Cook macaroni as usual. Simmer stems and peelings of mushrooms to make a stock. When cooked drain out pieces. Slice mushroom caps, saute in butter 5 minutes. Save out 4 or 5. Drain macaroni; add mushroom, pimento, white sauce in which cheese has been melted and mushroom stock. Turn into baking dish; bake 400° for 30 to 40 minutes.

Donna Hunter

BRANDING IRON SPARERIBS

1 meaty side of spareribs (C & E Market)

Marinate two hours in:

1 can crushed pineapple

1 can frozen orange concentrate

1 cup water

2 tablespoon Soy Sauce

Put ribs on rotisserie and roast 1 hour.

Then begin basting with marinade every ten minutes until crispy brown and glazed.

Serve with brown rice with raw chopped celery stirred in just before serving. Apple jello tart fruit salad makes a good accompaniment.

Lyle Grigsby

Annoyed by flame flare-ups when barbecuing fatty meat? To douse flames lay a lettuce leaf over the flame...the flame subsides and the lettuce disintegrates.

VINEGAR JOE'S DEVEILED SPARERIBS (smacking good)

6 onions

6 medium potatoes

2-1/2 lbs. spareribs

1 cup catsup

1 tablespoon mustard (brown preferred)

2 tablespoon vinegar

1/2 cup (or more to taste) brown sugar

2 teaspoon salt

1 cup water

Place onions and potatoes in bottom of roaster. Put spareribs on top; mix remaining ingredients and pour over spareribs and vegetables. Cover and bake at 375° for 1-3/4 hours.

Doris Davis

POKER CHIP CHOW MEIN (pork)

2 lbs. lean pork steaks

1 can Chinese noodles (dry)

1 cup water

Soy Sauce - Peanut oil - Cornstarch

Heavy iron skillet with cover

Heat 1/4 inch oil in skillet till almost smoking. Fry walnut halves until crisp and light brown. Remove and keep warm...

Brown pork cut in 1-1/2 inch squares

Pour off excess fat.

Add water, lower heat and simmer till tender.

Add walnut halves, soy sauce to taste. Thicken slightly with cornstarch.

Vegetables

1/2 head celery

1 can bean sprouts

1 bunch green onions

1 can bamboo shoots

2 green peppers

1 small head cabbage

Cut celery and onions in 1/2" diagonal slices. Cut peppers in 1" squares. Fry these in a small amount of hot oil stirring constantly for five minutes. Add cabbage cut in 1/2" strips, cover and steam 10 minutes, add sprouts and bamboo shoots. Stir till warm. Serve at once while vegetables are still crisp.

To serve

Put handful of noodles on plate, cover with vegetables and spoon pork, walnuts and sauce over all. Chopsticks optional. Serve fortune cookies and tea for dessert.

Tell your guests an old Chinese cook of your grandmother's taught you this when you were a little girl!

Lyla Grigsby

POSSE PORK (sweet and sour)

1-1/2 lbs. pork steak cut in thin strips with
the fat removed

Roll in molasses

Sift cornstarch over port. Toss fry into
hot oil. Add catsup, pineapple tidbits and
soy sauce to suit taste.

Add white wine (start with 1/2 cup).

Add white wine vinegar (start with 1/4 cup)

Season with Accent

Cook until pork is done. Then add thin
strips of bell peppers and cook only until
limp.

This is a genuine Chinese recipe taught to
students in a Chinese cooking school. Don't
be timid about trying it because of the lack
of definite measurements; it turns out well
even in the hands of a novice if you don't
overdo the seasoning and lose the delicate
blend of flavors. It also works well with
spareribs in place of the pork steak, in
which case I roast the ribs in the oven. A
delicious entree for a Chinese or American
dinner.

Jewel Ware

4 pork chops

1 can cream of mushroom soup diluted with
about 1/3 cup of water

2 tablespoons cooking oil

Salt and Pepper to taste

In heavy skillet, brown chops lightly in
oil. Season with salt and pepper. When browned,
pour diluted mushroom soup over chops. Cover
and bake 350° about 3/4 hour or till nice and
tender.

Doris Davis

HONKY TONK HAM LOAF

1-1/2 lbs. cured ham, ground
1 lb. fresh pork shoulder, ground
2 eggs
1/2 cup canned tomatoes
2/3 cup milk or water
1 cup cracker crumbs
ground pepper to taste
Combine ingredients and place in a loaf pan.
Baste loaf with sauce from the following ingredients:
1 cup brown sugar
2 teaspoons dry mustard
1/3 cup vinegar
1/2 cup water
Combine ingredients and boil 2 minutes.
Bake ham loaf 1 hour at 350 degrees, basting every 15 minutes. Great hot or cold and makes a delicious sandwich!

Lynn Buckner

POW WOW PORK CHOPS (deviled pork chops)

1 lb. pork chops
3 tablespoons Smoke Flavored Cattlemen's Barbecue Sauce
1-1/2 tablespoons lemon juice
1 tablespoon grated or minced onion
1/4 teaspoon Inglehoffer Mustard
2 teaspoons Worcestorshire sauce
1/2 teaspoon salt
1/4 teaspoon paprika

Combine the barbecue sauce, lemon juice, minced onion, mustard, worcestorshire sauce, salt, and paprika to make a marinade. Marinate the pork chops at least 4 hours. Pour off the marinade and reserve it for basting the chops. Broil and baste the chops until done.

Kathy Wooldridge

FALL ROUND UP (pork chops with spinach
dumplings)

6 pork chops
2 tablespoons fat
1/2 cup chopped onion
1 clove of garlic, mashed
3 cups tomato juice
1 can (3-4 ounces) mushroom pieces & stems
1/2 teaspoon thyme
1/2 teaspoon rosemary
1/2 teaspoon marjoram
1 teaspoon sugar
1 teaspoon salt
Dash of pepper
1 pkg. (10 ounces) frozen chopped
spinach, cooked and drained
1 cup fine dry bread crumbs
1/2 teaspoon salt
1 egg
1 tablespoon melted butter or margarine
1/4 cup grated Parmesan cheese

Brown chops in hot fat in skillet; remove and keep warm...Pour off all but 1 tablespoon of fat sautéing onion and garlic in the fat until soft. Add tomato juice, mushrooms, thyme, marjoram, rosemary, sugar, 1 teaspoon salt, and pepper. Mix well. Return chops to skillet, cover and simmer 20 minutes. Combine cooked spinach with bread crumbs, 1/2 teaspoon salt, egg, margarine and cheese. Place a mound of spinach mixture on each chop; cover skillet simmering 15 to 20 minutes. Serve with additional cheese, if desired. Watch out: 444 calories per serving!

Arleen Wetmore

OUTLAWS CACHE (ham and mushrooms)

- 1 lb. medium whole mushrooms
- 1/4 margarine 1/2 cup sour cream
- 2 cups ground cooked ham (I use blender) 2 tablespoons minced chives
- 6 pitted ripe olives

Remove stems from mushrooms and finely chop to make 1 cup. (Use remainder for another purpose). Lightly saute caps in melted butter or margarine and arrange in a buttered baking pan. Mix together ham, sour cream, chives and the 1 cup chopped mushroom stems; pile inside mushroom caps. Bake in a 350° oven for 10 minutes. Garnish with sliced olive wedges.

Arleen Wetmore

TINHORN DOGGIES

(a real winner for pot-luck get togethers)

- | | |
|----------------------|-------------------|
| 1 lb. franks | 2 tabs. soy sauce |
| 2 tbs. marjoram | 2 tablespoon corn |
| 1/2 cup sliced sweet | starch |
| pickle | 1 cup water |
| 3/4 cup pineapple | 1 green pepper |
| chunks | 1 basket cherry |
| 1/2 cup pineapple | tomatoes |
| juice | |

A little brown sugar, a little cider vinegar, a little ketchup to taste. Brown cut up franks in margarine, add pickle, pineapple chunks, pineapple juice, soy sauce and one cup of water. Bring to a boil, then add corn starch pre-mixed with a little water. Let this thicken. Add remaining ingredients and cook for ten minutes over low heat. Very good served over rice with chopped nuts and tumeric.

Roxane Brooks North

HIRED HAND HAM SCALLOP

2 cans condensed cream of mushroom soup
1/2 cup milk
dash of pepper
5 cups thinly sliced, peeled potatoes
(5 medium potatoes)
1 lb. cooked or canned smoked ham, cut into
1/2 inch cubes (about 2 cups)
1/2 cup chopped onion
1 tablespoon parsley
1/4 cup chopped green pepper
1 tablespoon butter or margarine
Blend soup, milk, and pepper. Add potatoes,
diced ham, onion, green pepper, and parsley.
Mix and turn into ungreased 2 quart casser-
ole. Dot top with butter or margarine.
Bake uncovered in moderate oven (350°)
for 1 hour. Cover and continue baking 45
minutes or until potatoes are done. Makes
6 servings.

Dorothy Ortwein

COW TOWN CHICKEN AND BEAN CASSEROLE

1 cup dried pinto beans
1 3-lb. chicken, cut into pieces
4 link pork sausages
2 medium onions, chopped
1 tablespoon brown sugar
1/2 teaspoon dry mustard
salt and pepper
Wash beans and soak overnight. Cook until
slightly tender. Brown sausage and remove
from pan. Brown chicken pieces in sausage
fat. In a casserole, mix beans, sausage,
brown sugar, and mustard. Add salt and pep-
per to taste. Place chicken pieces on top
and cover with onions. Cover. Bake at 325°
for 1 to 2 hours until tender. Serves six.

Jean Boynton

OVERLAND TRAIL OODLES (Noodle Delight)

1 lb. ground round
1 medium onion, chopped
1 clove garlic, chopped
1 teaspoon chili powder
2 cans tomato sauce (8 oz.)
2 tomato sauce cans of water
salt and pepper to taste
1 can of mushrooms (optional)
1 can of creamed corn
1 8-oz. pkg. uncooked noodles

Fry the ground meat, onion, garlic, and chili powder in hot oil. Add the remaining ingredients and put in a casserole. Bake in a 350° oven for 45 to 60 minutes. Sprinkle with grated cheese before removing from the oven.

This recipe has an unusual factor: the noodles are not cooked before adding to the casserole.

Thressa Holdenreid

HACIENDA HAMBURGER

1 lb. ground beef
1 medium onion, chopped
2 stalks celery, chopped
1 medium green pepper, chopped
1 large can tomatoes
1 cup cheddar cheese, cubed
2 cups egg noodles (cooked)
sliced olives
corn (optional)
salt and pepper, garlic and onion salt,
cumin seed, dash of cayenne pepper, and
parsley flakes to taste

Brown ground beef and add all the other ingredients. Simmer 20 minutes or until noodles are tender. Top with cheese and let melt before serving.

Laurie Anton

INJUN TRIBE TAMALE PIE

1 lb. lean ground beef
1 medium onion, chopped fine
1 medium green pepper, diced
1 clove garlic, minced
2 cans (8 oz.) tomato sauce with mushrooms
1-1/2 tablespoons chili powder
1 teaspoon salt
1/4 teaspoon black pepper
1 large can whole kernel corn
1 can (1 lb. 14 oz.) small red beans, drained
1/2 cup shredded sharp cheddar cheese
ripe olives
cornmeal crust

In a large skillet, lightly brown and crumble beef with onions, green pepper, and garlic. Pour off fat. Stir in tomato sauce, chili powder, salt and pepper. Simmer uncovered for 20 minutes while preparing corn meal crust:

5 cups water
2-1/2 cups yellow cornmeal
2 teaspoons salt
1 teaspoon chili powder

Combine all ingredients in a heavy saucepan. Bring to a boil over medium heat. Cook, stirring constantly, until thickened (about 10 minutes). Lower heat and continue cooking, stirring occasionally, until very thick. Spread 2/3 of the cornmeal mixture over the bottom and against the sides of a dutch oven or large baking dish. Reserve the remaining third for the top crust.

Stir beans and corn into meat mixture and pour into the cornmeal crust. Spoon remaining cornmeal mixture carefully around the edge of the casserole. Sprinkle top with the shredded cheese. Bake 350 degrees for 45 minutes. Garnish with olives and serve to the "tribe".

Marie M. Gay

LAST CHANCE LASAGNA

1 lb. Italian sausage or bulk pork sausage
or ground beef
1 clove garlic, minced
1 tablespoons parsley flakes
1 tablespoon basil
1-1/2 teaspoons salt
1 1-lb. can whole tomatoes (2 cups)
2 6-oz. cans tomato paste (1-1/3 cups)

10 oz. lasagna or wide noodles

3 cups creamed style cottage cheese
2 beaten eggs
1 teaspoon salt
1/2 teaspoon pepper
2 tablespoons parsley flakes
1/2 cup grated Parmesan cheese
1 lb. Mozzarella cheese, sliced thin

Brown meat slowly in frying pan. Spoon off excess fat. Add next 6 ingredients. Simmer uncovered 30 minutes, to blend flavors, stirring occasionally. Cook noodles in boiling salted water until tender. Drain and rise in cold water.

Meanwhile combine cottage cheese with eggs, seasonings, and Parmesan cheese.

Place half the noodles in a 13x9x2 inch baking dish. Spread half the cottage cheese mixture over the noodles. Add half the Mozzarella cheese and half the meat sauce. Repeat layers.

Bake at 375° for 30 minutes. Garnish with trainagles of Mozzarella cheese. Let stand for 10 to 15 minutes before cutting into serving size squares. (Filling will set slightly.) Makes 12 servings.

Dorothy Ortwein

TORTILLA PIE

(You can throw this together and still have time to hay and grain the horses before you start the salad.)

1-1/2 lb. ground round or chuck
1 large onion
1 large can Las Palmas Enchilades Sauce
1 small can tomato sauce
1 can water
1 dozen corn tortillas
1 can sliced or chopped olives
1 lb. Longhorn cheddar cheese (grated)
1 large can chili con carne with beans
Brown meat, onions; add Las Palmas sauce, tomato sauce, can of water and let simmer for a few minutes. Using about a 13x9x2 pan, arrange three or four tortillas in bottom, cover with a layer of meat sauce and then some of the cheese and olives. Continue layers until all tortillas are used. (Save some of the cheese for the top). Spread the chili and beans over all, sprinkling on remaining cheese. Bake 350° about 1 hour. P.S. This is a dandy "prepare the night before" dish.

Dee McCleary

PATTY PATTEN'S WARPATh PIE

1 lb. ground beef
2 medium onions, chopped
2 cloves garlic (optional)
3 tablespoon butter
1 cup Wesson oil
Cook the above ingredients for 15 minutes.
Add: 1 can tomatoes, 1 can corn (white),
3 tablespoon chili powder dissolved in water, 1-1/2 cup corn meal, eggs beaten, 1 cup milk, 1-1/2 cup olives and 1 tablespoon salt. Cook 15 minutes longer, then bake 30 minutes at 350°.

Patty Patten

BONANZA!!

Company coming and nothing in the oven but a meat loaf? Don't worry. Half hour before it is done whip up a bowl of instant mashed potatoes, add 1/2 cup cottage cheese, 1/4 cup grated American cheese, garlic and onion salt. Mix well and cover meat loaf 2" thick with this. Sprinkle with more grated cheese, Sea Island salad dressing and paprika. Put in oven for 1/2 hour more. It looks like you had spent all morning on it and tastes great. Don't forget to use Accent in your meat loaf. Makes all the difference!

Lyla Grigsby

SHEEPHERDER'S SHISH KEBAB

1 leg of lamb cut into 1-1/2 or 2 inch squares. I do not mean the shank; use that for something else. You can either leave the fat on or take it off. I prefer to remove it.

Dice two large onions, mix with the meat. Add 2 tablespoons cummin, 1 tablespoon rosemary, 1 tablespoon black pepper, 2 tablespoon salt, and 1/2 cup cooking oil. Mix together. Take 1/5 bottle Sherry wine....pour into a wine glass...drink it. This is just to check the wine to see if it is good enough to mix with the rest. If you think it is all right then add one cup; mix well. Let marinate all night in the refrigerator.

To cook: pass meat onto skewers and broil about 5 minutes on each side or until brown.

As sent to me by my sister, Maxine

Jewel Ware

Receipes for the home gardener whose zucchini plants are producing...and producing...and producing, who has run out of friends to give them to, whose family is getting so-o-o-o tired of zucchini:

ZUCCHINI SKILLET CAKES

(no need for spuds when you serve these)

3 cups chopped raw zucchini

3 teaspoons parsley, chopped

1 clove garlic, crushed (or garlic powder)

1/2 cup grated parmesan cheese

2 eggs

1 cup Bisquick

Salt and pepper to taste

Mis together all ingredients and form into patties by dropping spoonfuls onto preheated medium hot skillet, patting down a little.

Brown and turn. Brown second side. Takes about 20 minutes.

Andy Moranda

STUFFED SADDLE BAGS (stuffed zucchini)

What to do with those foot-long-or-longers:

3 or 4 small zucchini, or 1 or 2 large ones

1/2 lb. ground beef

1/4 cup chopped onions

1/2 to 1 cup soft bread crumbs

1/2 to 1 cup cooked tomatoes

Salt and pepper

Cook zucchini in boiling water (salted) for about 10 minutes. (Large zucchini can be cut in halves to fit into pan of water.) Remove from water and cut zucchini in half length-ways. Scoop out centers and mix the pulp with the remaining ingredients. (In large zucchinis, you may want to discard the seedy pulp.) Fill zucchini with the stuffing mix and bake in 350° oven for about 15 minutes. May be served with bacon.

Andy Moranda

ORIENTAL GOLD NUGGETS (sweet & sour meatballs)

1-1/2 lbs. ground round
2/3 cups evaporated milk
1/2 cup chopped onions
Salt and pepper to taste
Mix ingredients together and form into small meatballs. Brown in frying pan.
1 13-oz. can pineapple tidbits
1/4 cup brown sugar
1/4 cup vinegar
2 tablespoons cornstarch
2 tablespoons soy sauce
1 cup chopped green pepper
Drain pineapple and reserve juice, adding water to make 1 cup juice. Combine pineapple juice, brown sugar, vinegar, cornstarch, and soy sauce in a sauce pan. Bring to a boil stirring constantly. When thick and clear, add pineapple and green pepper. Pour sauce over meatballs and simmer for 15 minutes. Serve with rice.

Diane Mankins

MEXICALI PEAS (excellent served on a bed of rice with barbecued chicken)

1/] cup chopped onion
1/4 cup butter
2 tablespoons chopped pimiento
2 cans peas
4 teaspoons sugar
1 teaspoon salt
1/8 teaspoon pepper

Saute onions in butter; add pimiento. Add drained peas, sugar, salt, and pepper. Heat. (Flavor improves if allowed to stand for 1/2 hour.)

Jean Boynton

MOUNTAIN OYSTERS...ROCKEFELLER

Rock salt (this is traditional to keep oysters at high temperature)

25 oysters in shell

3/4 cup butter 1/4 clove chopped

1/4 cup chopped onion garlic

1/4 cup chopped celery 1/2 cup dry bread

1/4 cup chopped parsley crumbs

Lemon wedges (optional)

1/2 cup watercress, finely chopped, with no stems - I sometimes substitute spinach

1/2 cup raw spinach chopped, no stems

Dash anise, 1/4 teaspoon salt, 1/8 teaspoon liquid hot pepper.

1. Preheat oven to 450°
2. In shallow roaster place layer of rock salt about 1/2" deep
3. Sprinkle salt lightly with water. Place in oven to preheat while working on rest.
4. Drain oysters; place one on the deep half of each oyster shell or on foil.
5. Saute onion, celery, parsley and garlic in 1/4 cup margarine till celery is tender and onion golden; about 5 minutes.
6. Add rest of butter and crumbs, stirring over medium heat until butter is melted.
7. Add watercress, spinach, anise, salt, and liquid hot pepper. Cook, stirring for 1 minute.
8. Spread each oyster with 1 tablespoon vegetable mixture covering each one completely.
9. Bake uncovered 10 minutes or till oysters curl around edges. Do not overbake.

This is the best oyster rockefeller we have tasted. Gerry's eyes roll when he eats it. (That doesn't sound so good, does it?)

Arleen Wetmore

CLAIM DIGGER'S PIE (clam and cheese biscuit)

4 tablespoon butter	3 tablespoon chopped
1/2 cup flour	parsley
1/2 teaspoon salt	3 tablespoon minced
1-1/2 cup milk	onion
1/4 cup clam liquid	1 cup biscuit mix
1-1/2 cup chopped	1/2 cup grated sharp
clams	Cheddar cheese
6 tablespoon milk	

Melt butter, blend in flour and salt, stir in milk and clam liquid; stirring till smooth and thick. Remove from fire; stir in clams, parsley and onion. Pour into greased casserole 9" round 2" deep. Mix together lightly the biscuit mix and cheese. Then stir in milk. Roll out dough to 1/2" thickness; cut out biscuits...1" in diameter. Arrange on top of hot clam sauce. Bake at 450° for 20 minutes. Serves 6.

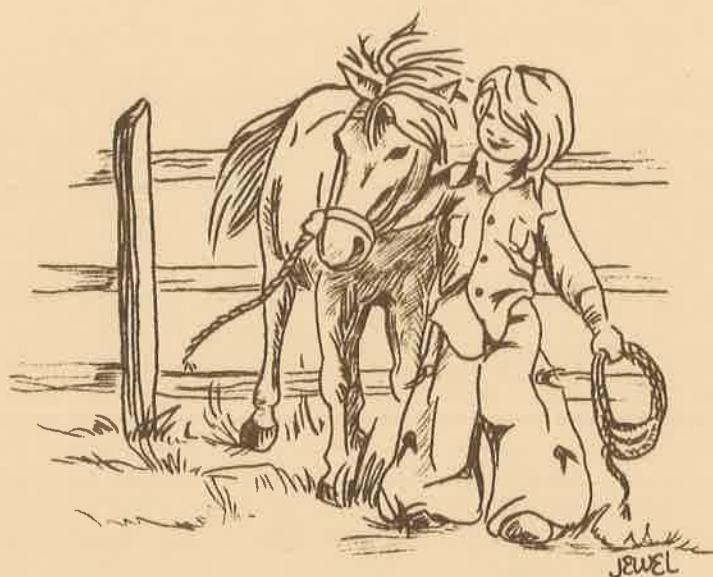
Jewel Ware

AN ARABIAN "DISH" (crabmeat)

1/2 cup Crisco	1/2 teaspoon Accent
1/2 cup chopped	1 cup grated American
green pepper	cheese
1/2 cup chopped	2 6-1/2 ounce cans
onion	boned crabmeat
1/2 cup flour	#2 can tomatoes
1 teas. dry mustard	1/2 teaspoon salt
2 teas. Worcestershire sauce	
1/4 cup additional grated cheese...	bread
	crumbs

In double boiler melt Crisco; add green pepper and onion; cook over boiling water till tender. Blend in flour, mustard, accent, milk, cheese. After thickening add crab meat, tomatoes, Worcestershire and salt. Pour into greased casserole; top with cheese and bread crumbs. Bake at 350° til top is nicely brown.

Roxane Brooks North



SHORTENING BREAD

CAKES

GOLD PAN CAKE (lemon)

1 pkg. yellow cake mix
1 pkg. lemon jello
3/4 cup water
4 whole eggs
1/4 teaspoon lemon extract
scant 2/3 cup Wesson oil

Mix cake mix, jello and water together. Beat until well blended. Add the eggs and lemon extract. Beat 1 minute. Add the oil and beat for 2 minutes. Pour batter into a greased 9 x 13 x 2 pan. Bake at 350° for 35 minutes. While still hot, prick top of cake all over with a fork. Then, spoon over the cake a glaze of 2 cups powdered sugar mixed with the juice of 3 lemons.

Janie Neher

TUNNEL OF FUDGE

6 eggs
1-1/2 cups (3 cubes) butter
1-1/2 cups sugar
2 cups flour
2 cups chopped walnuts
1 pkg. chocolate fudge frosting mix (or double dutch chocolate frosting mix)
Beat butter until fluffy. Fold in eggs, one at a time. Add sugar and flour, folding in by hand. Last, fold in frosting mix and walnuts, also by hand. Bake at 350° for 1 hour in a well greased tube pan. Remove from oven and let cool 1 hour before removing from the pan. Trust the baking time on this cake. It can't be tested with a toothpick as it has a soft "Tunnel of Fudge" center. Surrounded by a chewy brownie-like shell. It improves with age (but you will have to hide it to age it!) and freezes well.

Cindy Alameda

PACK STRING POUND CAKE

2/3 cup shortening

1-1/4 cup sugar

1 teaspoon grated lemon peel

1 tablespoon lemon juice

2/3 cup milk

2/3 cup butter (1 cube plus 2-1/2 tablespoons)

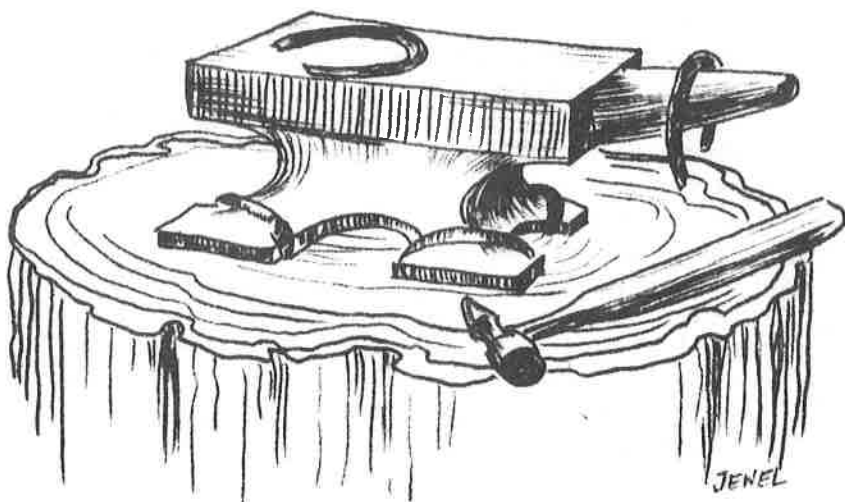
2-1/4 cups sifted cake flour

1/4 teaspoon baking powder

3 eggs

Gradually add sugar to shortening while creaming until light and fluffy (about 3 minutes on moderate speed with electric mixer). Add the lemon peel and juice and milk, beating enough to break up the creamed mixture. Add flour, salt, and baking powder and mix until smooth (about 2 minutes on low speed.) Add the eggs, one at a time, beating for 1 minute after each egg. Beat an additional 1 minute at the end. Pour batter in to a greased 9-1/2 x 5-1/4 x 2-3/4 loaf pan and bake in a 300° oven for 1 hour and 20 minutes.

Janie Neher



1 pkg. yellow cake mix (1 lb. 3 oz.)

4 eggs 3/4 cup oil

3/4 cup California Sherry

1 teaspoon nutmeg

Combine all ingredients in electric mixer bowl and beat 5 minutes at medium speed.

Pour batter into greased angel cake pan or bundt pan. Bake in a 350° oven 45 minutes

or until done. Cool in pan about 5 minutes before turning out on a cooling rack.

Sprinkle with powdered sugar. Cake keeps well if kept covered.

3 cups flour

2 cups sugar

1/4 cup cocoa

2 teaspoons soda

1 teaspoon salt

2 teaspoons vanilla

2 tablespoons vinegar

2/3 cup oil

2 cups water

Combine ingredients as measurements indicate for best results. Mix well and bake 1 hour at 350°. Top with the following broiled frosting:

1/2 cup brown sugar

1/4 cup margarine, melted

2 tablespoons milk

1/2 cup chopped nuts

3/4 cup coconut

1/2 teaspoon vanilla

Combine ingredients and spread over the cake. Put under the broiler until frosting bubbles.

Marilyn Wood

ZUNI ZUCCHINI KAKE

(Man-pleasing zucchini cake...a neat way to use up a plentiful and otherwise "UGH" vegetable.)

3 eggs

1 cup oil

2 cups sugar

1 teaspoon baking soda

1/2 cup chopped walnuts

1 teaspoon salt

2 cups grated zucchini

2 teaspoons vanilla

3 cups flour

1/2 teaspoon baking powder

3 teaspoons cinnamon

Mix all ingredients together. Divide into

2 loaf pans. Bake at 350° for 1 hour.

Delicious alone, or with any type of berries.

Cindy Alameda

E Z LAZY MAN POUND CAKE

2-1/4 cups flour

1 teaspoon vanilla

2 cups sugar

1 cup butter

1/2 teaspoon salt

3 eggs

1 carton (8 oz.) spiced apple yogurt

Combine all ingredients in a large mixing bowl. Mix well by hand (about 4 minutes)

or on low speed with electric mixer. Pour

batter into a well greased and floured

bundt pan. (the heavy aluminum type.)

Bake at 325° F for 1 hour, or until top

of cake springs back when touched. Cool

cake for 15 minutes before inverting pan

and turning out. You may decorate the cake

with powdered sugar or glaze, but it tastes

good just as it is.

Hans Dobusch

COMSTOCK LODGE
(rich fruit cake)

1 lb. mixed dry fruit, steamed to soften
2 lbs. chopped dates
2 lbs. mixed glazed fruit
1 lb. red cherries, glazed
1/2 lb. green cherries, glazed
2 8 oz. pkgs. green and red pineapple, glazed
Soak the above ingredients for at least 2
days in 1-1/2 cups cream sherry.

2 cubes margarine
1 lb. brown sugar
2 eggs, beaten
1 teaspoon cloves
1 teaspoon nutmeg
1 teaspoon cinnamon
1 teaspoon allspice
1 teaspoon soda
1 teaspoon baking powder
3 cups flour
4 cups broken walnuts

Cream sugar and margarine together. Add
eggs and beat well until fluffy. Combine
spices, soda, baking powder and flour and
add to the creamed mixture. Add the mixed
fruits and the walnuts and mix well. Divide
batter between 3 large cake pans, well greased.
Bake at 275° for 1 hour or until done in the
center (test with a toothpick). Remove
from oven and cool 10 minutes in the pans.
Turn cakes over onto a cake cooling rack and
leave overnight. When cold, wrap in saran
plastic, pouring 1/4 cup brandy over the top
of each cake before sealing. Wrap again in
aluminum foil and store in a cool place.
Let cakes age 6 weeks, or longer.

Marie M. Gay

SANTA FE CAKE

(cocoa-apple)

3 eggs

2 cups sugar

1 cup margarine (2 cubes)

1/2 cup water

2-1/2 cups all purpose flour

2 tablespoons cocoa

1 teaspoon baking soda

1 teaspoon cinnamon

1 teaspoon allspice

1 cup finely chopped nuts

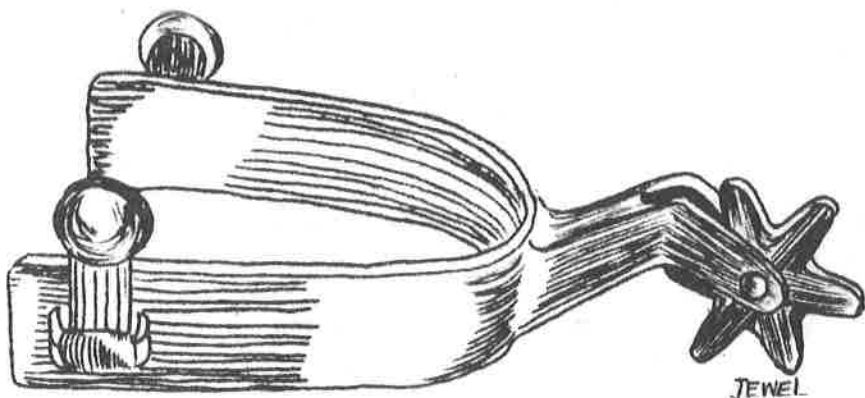
1/2 cup chocolate pieces

2 apples, cored, peeled and grated

1 tablespoon vanilla

Beat together eggs, sugar, margarine and water until fluffy. Sift together flour, cocoa, soda, cinnamon and allspice. Add to the creamed mixture and mix well. Fold in nuts, chocolate, apples and vanilla until evenly distributed. Spoon batter into a greased and floured 10 inch tube pan and bake at 325° for 60 to 70 minutes, or until cake tests done.

Marilyn Wood



SOURDOUGH TERRY'S CHRISTMAS FRUITCAKE

Stolen from Sourdough Jack Mabee; who stole it from an Alaskan sourdough; who stole it from a collection of Russian-American early cookery! or

AN ALCHOLIC'S DELIGHT

- 1-1/2 cup raisins
- 1-1/2 cup currants
- 3 cups mixed fruits and peels
- 1 cup hard cider or brandy (Calif. Sherry, Port or Muscatel can be used)
- 1 cup granulated sugar
- 1 cup brown sugar (firmly packed)
- 2/3 cup shortening
- 1-1/2 teaspoons cinnamon
- 1 teaspoon nutmeg
- 1/2 teaspoon allspice
- 2 eggs; well beaten
- 1 cup sourdough starter
- 1 cup chopped or sliced almonds (walnuts)
- 4 cups sifted all-purpose flour
- 1 teaspoon baking soda
- 2 teaspoon salt

Rinse and drain raisins and currants. Chop raisins, currants and glazed fruits, mix with cider; cover, let stand overnight. Cream sugars, shortening and spices till fluffy, beat in eggs. Stir in sourdough starter. Combine with fruit and nuts. Sift flour, soda and salt together. Turn into 2 greased loaf pans 9 x 5 x 3 which have been lined with heavy brown paper. Bake below oven center; slow oven 275° about 2-1/2 hours. Remove from pans; cool on rack before removing paper. Spoon 2 to 3 teaspoons more cider over each cooled loaf. Store in foil in refrigerator. Douse with cider at 2 week intervals. Most important: Don't mix in a metal container or with metal spoon.

Patty Wright

BUNKHOUSE BED ROLL

(make your favorite jelly roll or use the recipe below)

1 cup flour	1 teaspoon baking powder
1/4 teaspoon salt	1 cup sugar
3 large eggs-2/3 cup	1/3 cup water
1 teaspoon vanilla	

Sift together then set aside; flour, baking powder and salt. Beat in a small bowl till very thick and lemon colored your eggs. Pour eggs into a larger bowl and gradually mix in sugar, then blend in water and vanilla. Slowly mix in dry ingredients just till batter is smooth. Pour into 15-1/2 x 10-1/2 jelly roll pan that has been prepared as follows: Grease pan-line bottom with a greased paper or aluminum foil. Bake at 375° from 12 to 15 minutes or till top springs back when lightly touched. Loosen edges and immediately turn out onto a dish towel which has been well sprinkled with powdered sugar. Carefully remove paper from cake; trim off edges. While cake is still hot, roll cake and towel from narrow end. Cool thoroughly. When cooled unroll and remove towel. Spread with 1 cup cream which has been whipped and sweetened. Roll cake up again with seam on bottom. Place on platter and frost with Chocolate below:
Chocolate Frosting

1 square dark chocolate	3 tablespoons water
1/4 cup margarine	powdered sugar

Melt together over low heat; chocolate, butter and water. Add enough sugar to make it spreading consistency. Frost top and sides of roll. Refrigerate; cut in 1" slices and serve.

Karen Bacci

RED'S CARROT CAKE

2 cups sugar	1 teaspoon cinnamon
2 cups flour	1/4 tablespoon salt
1-1/2 cup Wesson oil	3 cup grated carrots
2 teaspoons baking powder	1 cup raisins
	4 eggs

Beat eggs and flour into Wesson oil, then add other ingredients. Bake at 350° for 40 minutes.

Icing

1 pkg. powdered sugar	1 teaspoon vanilla
1 stick margarine	1 8 oz. pkg. cream cheese

Marilouise Hanson

GRANGE CARROT CAKE

Beat together:

2 cup sugar	1-1/4 cup oil
3 eggs	

Add to above:

2 cup grated carrots	
1 cup drained crushed pineapple	
2-1/4 cup flour	
1-1/2 teaspoon salt or a little less	
2 teaspoons vanilla	2 teaspoons soda
1 cup nuts	1 cup coconut

Bake in lightly greased 9 x 13 loaf pan for 40 minutes at 350°. Icing: melt on stove,

1 cup sugar and 1 stick margarine. Add 1/2 cup buttermilk, 1/2 teaspoon soda and 1 tablespoon white corn syrup. Boil and stir for 5 minutes; add 1/2 teaspoon vanilla. Pour over cake while hot; will sink into cake making it moist and keepable. To help it sink in, poke holes in top with toothpick.

Roxane Brooks North

CHOW LINE CHEESE CAKE

3 cups creamed cottage cheese
3 tablespoons corn starch
1/4 teaspoon cinnamon
3 egg yolks 1 cup sugar
1 tablespoon lemon juice

Line deep cake pan with graham cracker crust.
Press cottage cheese through sieve. Add egg
yolks, corn starch, sugar, cinnamon and
lemon juice. Beat all together for 1 minute.
Pour cheese mixture into crust in pan.
Sprinkle cracker crumbs on top, also cinna-
mon. Bake 1 hour at 300°. Let cheese cake
stand in oven 1/2 hour to cool.

Crust:

1 cup graham cracker crumbs
1 cup flour
1/2 cup butter 1/4 cup sugar
2 tablespoons cream if needed.
Mix all ingredients together and blend.

Dorothy Flora

DE LISH PEAR CAKE

1 cube margarine 2 teaspoons baking soda
1-1/2 cup sugar 2 teaspoons cinnamon
2 eggs 1/2 teaspoon cloves
2 cups mashed fresh 1/2 teaspoon nutmeg
 pears (Lake County) 2 cups flour
1 teaspoon salt

Cream together margarine and sugar; add
eggs and pears mixing well. In separate
bowl sift together flour, salt, baking soda,
cinnamon, cloves and nutmeg. Add to pear
mixture stirring well. Bake in greased 9 x
13 pan at 350° for 40 minutes or till done.

Karen Bacci

BUTTONS 'N' BOWS
(mayonnaise)

1 cup mayonnaise
1 cup sugar
1-3/4 cup flour
1 cup chopped nuts
1 cup chopped dates or 2 cups for Method #2
3 teaspoons chocolate or 3 tablespoons cocoa
for Method #2
1 teaspoon cinnamon
1 teaspoon vanilla
1/2 teaspoon salt
1 teaspoon baking soda
1 cup boiling water

Method #1

Add 1 teaspoon soda to 1 cup of boiling water, pour over nuts and dates and let stand a while. Sift flour, sugar, chocolate, cinnamon and salt together. Add mayonnaise half at a time. Mix thoroughly. Next add nuts, dates, water and soda. Add vanilla. Bake in two layers in 350° oven for 30 minutes. Use favorite chocolate frosting.

Dorothy Ortwein

Method #2

Add one level teaspoon soda dissolved in water to 1 cup of boiling water and pour over 2 cups cut up dates. Mix together sugar flour, nuts, salt, cocoa and vanilla. Mix with colled water and dates. Last add mayonnaise. Bake 50 minutes at 350° or till done. I double this recipe, divide between three bread loaf pans and then have two for the freezer. Stays moist and freezes well.

Marilouise Hanson

DUDE PIE

1-1/2 cup flour	1/2 cup shortening
2 teaspoon baking powder	1/2 cup canned milk
3/4 cup sugar sifted	diluted with:
1 teaspoon vanilla	1/4 cup water
3 egg whites	

Sift flour; resift with baking powder. Cream shortening and sugar. Add flour then diluted milk, mixing well after each addition.

Add vanilla and fold in stiffly beaten egg whites. Bake in 1 layer 9" pan about 350° for 25 to 30 minutes. When cool, cut thru center and spread with custard filling, chocolate fudge sauce or cream filling.

Donna Hunter

TRAIL RIDER'S GINGERBREAD

(this is a nice moist gingerbread; keeps well. Mix just like it says and don't peek till its done!)

1 cup cooking oil	2 teaspoons baking soda
1 cup molasses	2-1/2 cups flour
1 cup sugar	2 teaspoons ginger
1 cup boiling water	1/2 teaspoon cloves
1/2 teaspoon cinnamon	3 eggs; beaten

Combine all ingredients except eggs. Mix till smooth. Fold in beaten eggs last, blend thoroughly. Turn into 9 x 13 greased pan (I like pyrex) and bake at 325° for 45 minutes or until you see that the cake is done.

Karen Bacci

PANCHO PEARS

6 large pears Juice of 1 lemon
1/3 cup sugar 1/2 teaspoon cinnamon
1 cup hazelnuts or almonds
butter

Peel, core and slice thinly the pears and drop them into a bowl of water with the juice of one lemon. Mix sugar with cinnamon. Toast nuts in a moderate oven (350°) for 20 minutes or until they are brown. Grind in a blender or nut mill. Drain some of the pear slices and arrange them in the bottom of a buttered 1 quart baking dish. Sprinkle with some of sugar and nuts and 1 teaspoon lemon juice; dot with 2 tablespoons butter. Make similar layers till all pear are used.

Topping:

3/4 cup flour
2/3 cup sugar
1/4 cup butter
1 teaspoon cinnamon
1/2 teaspoon salt

Mix any remaining ground nuts and cinnamon sugar with flour, sugar, butter, cinnamon and salt working mixture with fingers till it forms coarse crumbs. Spread crumbs over the pears and bake the dish at 375° for 1 hour or till pears are soft and top is crisp and brown. Serve warm.

Linda-Claire Youngreen

Take already whipped leftover heavy cream and drop by serving size globs onto an oiled cookie tray. Put tray into freezer; when frozen transfer globs to plastic bag. Ready to use anytime...defrosts in about 5 minutes.

PACK TRAIN CAKE
(cherry-chocolate)

Somethin' special for Valentine's Day or an Anniversary; heart-shaped cake pans makes it even nicer.

1 pkg. Phillipsbury Chocolate Fudge Cake Mix

1 pkg. Cherry Jello

1/2 cup water

2 tablespoons salad oil

3 eggs

1/4 cup chopped maraschino cherries

1/2 cup water

Blend cake mix with jello, water and oil. Add 3 eggs; one at a time. Then add chopped cherries and the other 1/2 cup of water.

Frosting

Any chocolate butter frosting using the juice from the cherries and save a few cherries for decoration on top.

Roxane Brooks North

CRYSTAL PALACE CAKE

From Carol Guild radio show KOH. Reno, Nevada 1956.

1 cup fruit cocktail (drained)

1 cup flour

1 cup sugar

1 teaspoon soda

1/2 teaspoon salt

1 egg; beaten

3 tablespoons shortening or cooking oil

Mix and spread in 8 x 8 pan. Cover with chopped nuts. Then bake 1-1/4 hours at 250° and serve with whipped cream.

Marion Dunham

CALGARY STAMPEDE (applesauce)

1 cup shortening 2 cup beet sugar
2 eggs; beaten lightly 2 cup applesauce
3 cups flour 1 teaspoon salt
2 teaspoons soda
2 teaspoons each cinnamon, nutmeg, cloves
1 or 2 cups candy orange slices cut into
 small pieces
1 or 2 cups nuts
1 teaspoon vanilla

Cream shortening and sugar together, add eggs and applesauce. Sift dry ingredients and add to above, followed by candied oranges and nuts. Bake 350° in angel food cake pan. This was given to me by Jean Booth; the Aunt from Canada we lost last summer.

Linda Neher

AEBLEKAGE

(Danish Applecake)

2 15 ounce jars or #303 cans applesauce
Some sugar

Bit of lemon juice

Little cinnamon or nutmeg

2 cups cookie crumbs (vanilla wafers)

1/4 cup butter or margarine

Whipped cream

Add to applesauce: sugar, lemon juice, cinnamon to taste. Brown crumbs in butter over low flame till golden. Line bottom of 9" glass layercake pan with some crumbs, add layer applesauce, repeat till all crumbs and applesauce are used; ending with crumbs. Bake 375° for about 20 minutes. Chill for several hours; top with whipped cream.

Jewel Ware

BUFFALO CAKE (walnut applesauce)

1 cup sugar	1 cup walnut halves
1 teaspoon cinnamon or allspice	2 cups sifted flour
1/2 teaspoon cloves	1/2 teaspoon salt
1/4 teaspoon nutmet	1 teaspoon soda
1/2 cup shortening	1 teaspoon baking powder
1 egg or 2 yolks	3/4 cup chopped raisins
1 teaspoon vanilla	1 cup coarsely chopped walnuts
Strained unsweetened applesauce	

Mix sugar and spices, add gradually to shortening, creaming thoroughly. Add egg and beat well. Stir in vanilla and applesauce. Add flour; sifted with salt, soda and baking powder...beat smooth. Add raisins and nuts. Bake in greased 8 x 8 x 2 square loaf pan at 350° for 50 to 60 minutes. Cool, frost with favorite icing, decorate with walnut halves.

Lynd Cano

HOMESTEAD CAKE (hot applesauce)

1-1/4 cup hot applesauce

1 cup sugar	1/2 teaspoon allspice
1/2 cup shortening	2 cups flour
2 teaspoons soda	1/2 cup raisins
Pinch of salt	1/2 cup nuts
1/2 teaspoon cloves	1/2 teaspoon cinnamon

Combine shortening, sugar and hot applesauce. Add soda, mixing well. Stir in remaining ingredients. Bake in a loaf pan at 350° for 45 minutes. This cake is good and keeps moist.

Donnie Knauer

ANNIE OAKLEY CAKE (apple-butter)

Cream:

1 cup sugar (white or brown) 1/2 cup butter

Beat in: 1 egg

Sift and measure: 1-3/4 cup flour. Then use a little flour to sprinkle over: 1 cup raisins 1 cup chopped nuts.

Sift remainder of flour with: 1/2 teaspoon salt and 1 teaspoon baking soda. Stir sifted ingredients into butter mixture till smooth. Add raisins and nuts; stir in.

Heat: 1 cup apple butter, beat warm apple butter into the batter. Bake in a greased 9" tube pan for 40 minutes at 350°. Frost cooled cake with a lemon butter frosting and top with a sprinkle of finely chopped nuts. Or serve plain with whipped cream or ice cream...A moist cake, this one will keep well in the breadbox and make a welcome dessert treat in your working man's lunch pail.

Jewel Ware

TRAINROBBERS' APPLE TORTE

3 eggs beaten well 1 teaspoon baking powder

1 cup sugar 1/8 teaspoon salt

1/4 cup brown sugar 2 sliced apples

1/2 cup flour 1 cup chopped nuts

Beat eggs well; add sugars, beat again. Fold in flour, baking powder, salt. Fold in apples and nuts. Bake in 2 8" round pans or 1 9" square pan, greased at 375°. Cool in pans before turning out carefully. Put layers together with whipped cream or serve squares with whipped cream. Very good.
Given to me by Mrs. Clyde Burris

Edwyna Hendricks

MEDICINE MAN CAKE (chocolate)

2 oz. (squares) unsweetened chocolate
1 cup boiling water 1/2 teaspoon salt
1/2 cup shortening 1/2 cup sour milk
2 cup sugar 2 eggs beaten
2 cups sifted all-purpose flour
1-1/2 teaspoons baking soda

Heat chocolate, water and shortening in top of double boiler till chocolate is melted and the mixture is slightly glossy when beaten. Remove from heat and place in mixing bowl. Add remaining ingredients in order listed. Beat vigorously for 2 minutes. This batter is very thin...Do not add more flour. Pour into greased and floured pans, 8" or 9" and bake in a moderate 350° oven 30 to 35 minutes. Good with "Snow Whirl" or 7 Minute Frosting; or for lovers of a very rich and all chocolate cake the recipe for chocolate frosting on Baker's unsweetened chocolate package is good...Glady Polk's recipe: Wife of former Clear Lake Horsemen member and president, Dan Polk..

Patty Paten

TORTONI BISCOTTI

2 egg whites 1-1/2 teaspoons vanilla
1 pint heavy cream 1/2 cup macaroon crumbs
1-1/2 cups sifted powdered sugar
Crumble macaroons fine and let dry. Beat egg whites till stiff with 1/2 the sugar. Whip cream with remaining sugar and vanilla till thick but not stiff. Fold cream and macaroons into egg whites and freeze at least 12 hours. Makes 1 quart; will keep in freezer a month or more. Delicious with fresh or frozen fruit or berries.

Edwyna Hendricks

SNO WHIRL FROSTING

2 egg whites, unbeaten

1-1/2 cup sugar

5 tablespoons cold water

1 teaspoon cream of tarter or light corn
syrup

1 teaspoon vanilla

Put egg whites, sugar, water and cream of
tartar or corn syrup in top of double boiler
and mix thoroughly. Place over rapidly
boiling water and beat thoroughly with a ro-
tary beater or mixmaster until mixture will
hold a peak. About 7 minutes.

Remove from heat, add vanilla and beat till
cool and thick enough to spread. Makes enough
frosting for tops and sides of a two layer
cake 9".

Patty Patten

CENTENNIAL FEATHER CAKE FILLING

2 heaping tablespoons flour

1 cup water

Cook together until thick; chill thoroughly.

1 cup brown sugar

1/2 cup butter

Cream sugar and butter, then blend into the
flour mixture. Whip vigorously with beater.

Add: 1 cup chopped nuts

1 teaspoon vanilla

Use as a filling or topping for any cake.

Meda Strickler

CROW HOP FROSTING

Place in blender container:

3 tablespoons butter

3 oz. pkg. cream cheese

2 tablespoons hot milk 1/2 teaspoon salt

1 teaspoon vanilla

2 oz. melted unsweetened chocolate

Cover and blend until smooth, about 30 seconds. Uncover, and with blender in motion gradually add to container: 2 cups confectioners' sugar. Stop to stir down with rubber or plastic spatula, blend till smooth.

Roxane Brooks North

GERMAN CHOCOLATE CAKE

Cream:

8 oz. sugar 5 oz. shortening

2 oz. egg yolks Vanilla extract

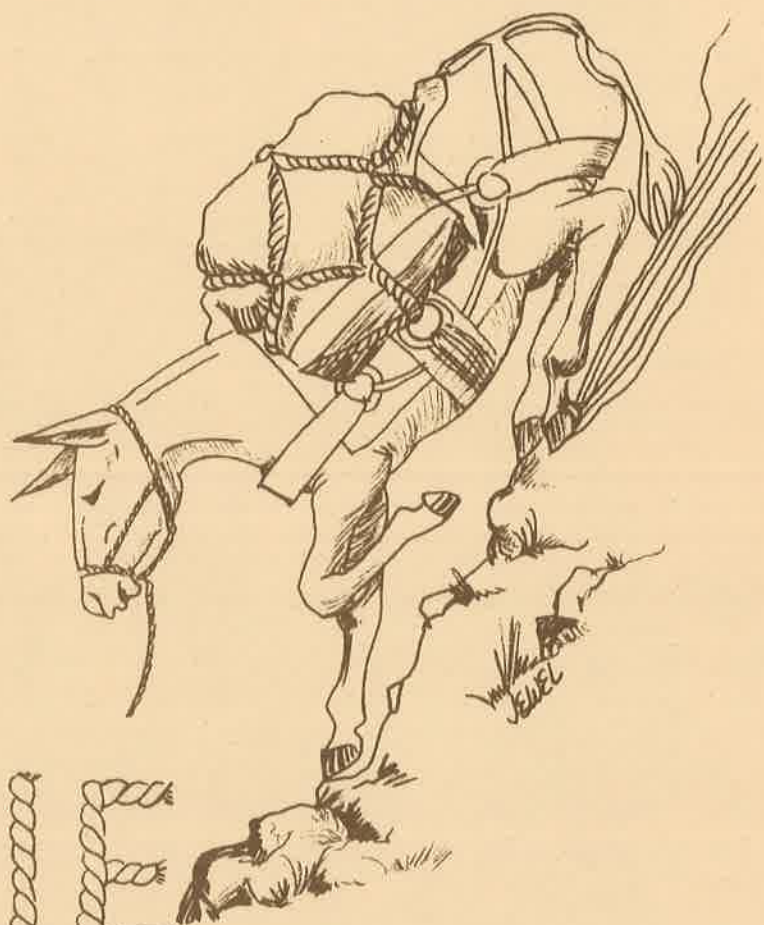
Boil 3 ounces water and stir in one ounce bakers chocolate with a pinch of salt, Pour into first mixture and stir well. Add six ounces buttermilk stirring well together with 8 ounces sifted cake flour and 1/4 or 1/2 teaspoon baking soda sifted. Whip 3 ounces egg whites to stiff snow adding 2 ounces sugar slowly while whipping. Fold into above mix. Bake in 2 8" greased and floured cake pans at 375° for 25 minutes.

Icing: Bring to a boil stirring constantly 10 ounces evaporated milk, 10 ounces sugar, 6 ounces butter, 2 ounces egg yolks. Add 6 ounces pecan pieces and 4 ounces shredded coconut.

As made aboard the S.S. Lurline and given
to me by my mother-in-law

Mrs. L.C. Thomas

Roxane Brooks North



PIE

SOCIAL

PIES

ALAMO ANGEL PIE

Crust:

Beat 4 egg whites until frothy. Add 1/4 teaspoons cream of tartar. Beat until the whites hold their shape. Continue beating while gradually adding 1 cup granulated sugar. Beat until stiff and glossy. Grease heavily and flour a 9" pie pan. Spread the meringue into the pie pan gently. Bake at 275° for 1 hour.

Filling:

4 egg yolks

1/2 cup sugar

3 tablespoons lemon juice

2 teaspoons lemon rind

Beat egg yolks and add remaining ingredients

Cook over low heat or in a double boiler until thick. Cool.

Whip 1 cup heavy cream, flavor with sugar and vanilla and spread the cool crust with half the whipped cream, then the custard lemon, then the last half of the whipped cream.

Chill 24 hours.

Variations on fillings:

Prepare a package pudding (any flavor) lemon, chocolate, butterscotch or orange. When cold fold in 1/2 pint cream that has been whipped. Pour into prepared meringue shell and top with whipped cream.

Prepare jello (raspberry, strawberry or lime) and chill until thick syrup. Fold into 1/2 pint of whipped cream. Pour into meringue shell and top with more whipped cream.

Lots of room for your own imagination to come up with original fillings.

Jewel Ware

CLAIM JUMPER'S STRAWBERRY PIE

6 cups whole fresh strawberries

1 9" baked pie shell

4 tablespoons corn starch

Dash salt

1 tablespoon butter

1 cup granulated sugar

2 tablespoons lemon juice

Arrange 4 cups berries in pie shell, filling in spaces with extra berries. Crush remaining berries and heat to simmering. Cook 2 to 3 minutes then strain through fine strainer. Add enough water to make 1-1/2 cups liquid. Mix in corn starch and boil; stirring til transparent, about 4 minutes. Remove from fire and add salt, lemon juice, sugar, butter. Chill this mixture. When cool pour over sliced berries in pie shell. Refrigerate till thoroughly chilled. Top with whipped cream and serve.

Meda Strickler

SIX SHOOTER STRAWBERRY PIE

4 cups fresh strawberries

1 cup water

3/4 cup sugar

3 tablespoons cornstarch

few drops of red food coloring

1 8 inch pastry shell, baked

Crush 1 cup of the small berries and cook with water about 2 minutes. Sieve. Combine sugar and cornstarch and stir into berry juice. Cook and stir until clear. Add food coloring. Place half the berries in pastry shell. Pour half the sauce over the berries. Repeat with remaining berries and sauce. Chill. Serve with whipped cream.

Dorothy Ortwein

STRAWBERRY ROAN PIE

1-1/2 cups sugar
3 tablespoons quick tapioca
1/4 teaspoon salt
1/4 teaspoon nutmeg
1 lb. rhubarb cut into 1/2 inch pieces
(3 cups)
1 cup sliced fresh strawberries

In a large bowl, combine sugar, tapioca, salt and nutmeg. Add rhubarb and strawberries. Let stand 20 minutes. Spoon mixture into unbaked 9 inch pastry pie shell. Dot with butter. Moisten pastry edge and top with latticed pastry. Flute edge. Bake at 400° for 35 to 40 minutes.

Jean Boynton

PONDEROSA PINEAPPLE PIE

1-1/4 cup sugar
1-3/4 cup pineapple juice (may be part water)
1/4 teaspoon salt
2 teaspoons butter
6 tablespoons cornstarch
5 tablespoons cold water
4 egg yolks, beaten
3 tablespoons cold water
1 cup crushed pineapple, well drained
1 9 inch baked pastry shell
Combine sugar, juice and salt. Heat until sugar dissolves. Add cornstarch blended with cold water. Cook slowly until thick and clear. Add 1/2 of mixture to beaten eggs, mix well and return to pan. Heat until boiling and add pineapple. Cool and pour into baked pastry shell. Top with meringue made from the unused egg whites.

MERINGUE

3 egg whites
6 teaspoons sugar
Beat egg whites until stiff. Add sugar gradually, beating all the while. Spread meringue over pie filling and bake at 350° for 13 to 15 minutes, until lightly browned.

Jean Boynton

APACHE APPLE SQUARES

2-1/2 cups sifted flour
1/2 teaspoon salt
1 cup shortening
2 eggs, separated
milk
1-1/2 cups crushed corn flakes
5 cups sliced apples (approximate)
1 cup sugar
1-1/2 teaspoons cinnamon
glaze

(Continued on next page)

APACHE APPLE SQUARES (continued)

Combine flour and salt in a bowl. Cut in the shortening until mixture is crumbly. In a measuring cup, beat the egg yolks with enough milk to make $\frac{2}{3}$ cup. Add to flour mixture and toss lightly. Divide dough almost in half. Roll larger portion to fit a $15\frac{1}{2} \times 10\frac{1}{2} \times 1$ inch jelly roll pan. Sprinkle with corn flakes. Spread apples over corn flakes. Combine sugar and cinnamon and sprinkle over apples. Roll out remaining dough. Place on top of apples and seal edges. Beat egg whites until foamy and spread on the crust. Bake in a 350° oven for 1 hour. Cool slightly and spread with a glaze made from $1\frac{1}{4}$ cups sifted confectioners sugar, 3 tablespoons water and $\frac{1}{2}$ teaspoon vanilla, mixed until smooth.

LaRue Brockbank

GRASSHOPPER PIE

1 pkg. Oreo Cookies
4 tablespoons melted butter
2 pkgs. large marshmallows
 $\frac{1}{2}$ cup milk
4 tablespoons Creme de Menthe
3 to 4 drops peppermint oil
1 cup heavy cream, whipped
Crumble cookies, mix with melted butter, and press into a 9 inch pie pan. Set aside. Melt marshmallows in the milk in a double boiler. Let cool. Add Creme de Menthe and peppermint oil. Fold in whipped cream and pour the mixture into the cookie crumb crust. Chill over night before serving.

Kathy Wooldridge

HIM KONOCTI WALNUT PIE

2 eggs
1 cup dark corn syrup
1 teaspoon vanilla
1 tablespoon melted butter
1/2 cup sugar
1/4 teaspoon salt
1 tablespoon flour
1 cup chopped walnuts

Beat eggs with a fork, add corn syrup, butter and vanilla. Mix sugar, flour and salt. Stir in walnuts. Pour into unbaked pie shell and bake at 375° for 40 to 50 minutes. When knife comes out clean, pie is done. Chill before serving.

Dorothy Ortwein
Patty Patten
Maria Danforth

In case you have more walnuts you might try
your hand at this one:

KONOTAYEE WALNUT PIS

(Lake County Walnuts Only!)

3 unbeaten eggs
1/3 cup butter or margarine
2/3 cup sugar
1 cup dark Karo syrup
1/3 teaspoon salt
1 or more cup walnut pieces

Mix all ingredients together thoroughly and bake in unbaked pie shell at 350 to 375° for about 50 minutes. Cool

Karen Bacci

Too many walnuts to crack? Take a tip from Mamie Baldwin...spread several thicknesses of newspaper on ground; put walnuts on paper place more newspaper on top of walnuts and start pounding with a brick. Lots faster.

SILK GARTER PIE (weight watchers please look
the other way)

Wheat Germ Crust

1-1/4 cup vanilla wafer crumbs

1/2 cup wheat germ

1/3 cup sugar*

1/3 cup melted butter or margarine

Combine all ingredients mixing well. Set
aside 1/4 cup of crumbs for topping. Press
remaining crumbs over bottom and sides of
9" pie pan. Bake at 325° for 4 to 5 minutes.
Chill. Fill with chocolate layer, then coffee
layer. Sprinkle remaining crumbs on top.
Chill several hours or overnight. SERVE IN
VERY SMALL WEDGES.

Chocolate Layer

1 pkg. (6 oz.) semi-sweet chocolate bits

1/2 cup butter or margarine

1 cup powdered sugar*

3/8 teaspoon salt

1 teaspoon vanilla

2 eggs

Melt chocolate bits in covered saucepan
over very low heat; stir frequently. Cool.
Cream butter till fluffy, add sugar, salt
and vanilla. Beat 8 to 10 minutes till mix-
ture is very fluffy. Add eggs one at a timme,
beat well after each addition. Pour cooled
chocolate into mixture quickly. Spread in
chilled crust. Refrigerate while preparing
coffee layer.

Coffee Layer

1/2 cup margarine 2 teaspoons vanilla

2 cups powdered sugar* 1/8 teas. salt

2 tbs. instant coffee 1 egg

Cream butter till fluffy; add sugar, coffee,
vanilla, salt. Beat 8 to 10 minutes; add
egg. Beat well. Spread over chocolate layer.

*I cut this amount of sugar in half!

Roxane Brooks North

GOLD DUST PUMPKIN PIE FILLING

1/2 can pumpkin
1 teaspoon ginger
1 teaspoon cinnamon
1/2 teaspoon salt
1/2 teaspoon nutmeg
1/4 teaspoon cloves
3/4 cup sugar
3 tablespoon flour
2 eggs
1-1/2 cup milk

Pour into unbaked pie shell and bake at 400° for 45 minutes or until a silver knife comes out clean after being inserted.

One of Mom's best
Jewel Ware

MINCEMEAT PUMPKIN PIE

It takes a really good cook to lead the way. A sweet gray-haired little old lady type neighbor many years ago introduced me to double decker holiday pie. Mincemeat on the bottom; pumpkin on the top. For those who like both kinds it is a perfect answer. Prepare both fillings as you ordinarily would, putting a layer of mincemeat in the pie shell first; top with pumpkin filling and proceed as tho baking a pumpkin pie. Your baking time will be a little shorter, the knife will come out clean quicker because your pumpkin filling isn't so deep.

Roxane Brooks North

SATURDAY NIGHT PIE (rum cream)

Prepare crumb pie shell or pie shell of flakey pastry and line large glass serving dish. This filling will be enough for two small pies or a 9x12 dish.

6 egg yolks

1 scant cup sugar

1 tablespoon gelatin

1/2 cup cold water

1 pint heavy cream

1/4 cup Jamaica Rum

Bittersweet chocolate for garnishing. Beat the egg yolks until light. Add 1 scant cup sugar. Soak 1 tablespoon gelatin in 1/2 cup cold water...put over low flame and let come to a boil; pour over sugar and egg mixture, stirring briskly. Whip 1 pint cream till stiff; fold it into the egg mixture and flavor with 1/4 cup Jamaica Rum. Cool but do not let set. Pour into pie shell. When filling has set, sprinkle top generously with shaved bittersweet chocolate curls.

Courtesy of Gourmet Cook
Book - Clydia Tram

BULLS-EYE PIE (cherry-cheese)

1 crumb pie crust (9")

1 pkg. (8 ounces) cream cheese

1-1/3 cup (15 ounce can) sweetened condensed milk (Eagle Brand)

1/3 cup lemon juice

1 teaspoon vanilla

1 can cherry pie filling

Soften cheese to room temperature; whip till fluffy. Gradually add milk, stir til well blended. Add lemon juice and vanilla. Pour into crust. Chill 2 to 3 hours before garnishing with cherry pie filling.

Toots Warren

BLACK BART PIE (chocolate)

(Once eaten, you'll be addicted!)

1 pkg. (12 ounces) semi-sweet chocolate
chips
1/4 cup milk
1 cup sugar
pinch of salt
4 eggs, separated
1 teaspoon vanilla
9" baked pie shell
Whipped cream

Combine chocolate, milk, sugar, and salt in top of double boiler. Cook over hot water until mixture is blended and smooth. Cool slightly. Add egg yolks, one at a time beating well after each addition. Blend in vanilla. Beat egg whites until stiff - fold into chocolate mixture, blending thoroughly. Pour into baked pie shell. Let stand at room temperature at least one hour before serving if you refrigerate it.

Arleen Wetmore

LOG CABIN RHUBARB PIE

2 eggs, well beaten
1 cup sugar
2 cups rhubarb, cut fine
1 tablespoon butter
1 tablespoon flour

Mix all together and pour into unbaked pie shell. Top with crust and bake in 400° oven until done.

Donnie Knauer

CHEESECAKE PIE

1 large (8 ounces) package cream cheese
2 cups milk
1 package Jello Instant Vanilla Pudding
9 inch vanilla wafer crumb pie shell

Stir cream cheese until very soft; blend in 1/2 cup milk. Add remaining milk and the pudding mix. Beat slowly with egg beater just until well mixed, about 1 minute. Do not overbeat! Pour at once into the pie shell, sprinkle with a small amount of vanilla wafer crumbs. Chill about 1 hour. Yummy!

Jewel Ware

SHANTY TOWN FILLING

2 lbs. sugar
1/2 lb. butter
12 eggs
12 lemons, juiced

Place butter, sugar and juice in a thick pan and allow to cook till sugar is dissolved. Set to one side to cool a little. Beat the eggs well, then stir these slowly into the saucepan. Stir mixture over flame until set; it thickens DO NOT BOIL. Put into jars and cover with wax.

This can be used as a delicious pie filling or for a pudding. It has been in my family for as long as I can remember being given to us when I was a child by Mrs. Mary Murphy, our washer-woman.

Jean Ford



PUDDING

HEAD

PUDDINGS

SQUATTERS STEAMED FIG PUDDING

3/4 lb. (2-1/3 cups) chopped dried whole figs
either white or dark
1-1/2 cup bottled milk or 3/4 cup canned milk
1-1/3 cup suet, chopped fine
1-1/2 cup soft bread crumbs
3 eggs, well beaten
1-1/2 cup sifted all purpose flour
2-1/4 teaspoon baking powder
1 cup granulated sugar
1 teaspoon nutmeg
3/4 teaspoon grated orange rind

Stem and cut up dried figs; cook with milk in a double boiler for 20 minutes. Combine the suet, bread crumbs and eggs. Add the cooked figs with the sifted dry ingredients and orange rind and mix all well together. Pour into a well-greased 2-quart mold. Steam 2 hours in a covered cooker containing 1" of water (place mold on a trivet in the cooker). Unmold and serve hot in slices with Brandy sauce, hot, poured over it and a spoonful of hard sauce on top. Can be kept indefinitely and re-steamed for each use. Nice for Christmas dinners.

Mollie Johnson

FIREWATER SAUCE (brandy)

Boil 1-1/2 tablespoon granulated sugar in 1/2 cup water with the rind of 1/4 lemon; add 1/2 tablespoon butter and 2-1/4 tablespoon brandy. Remove from heat and beat briskly a few minutes. Take out lemon and serve. Use with steamed puddings.
From "The New Straitsville Social and Athletic Club Cook Book" published 1910

GHOST TOWN PUDDING (rice)

1/2 cup uncooked rice (do not use quick
cooking or converted)
1/2 cup sugar
1/2 teaspoon salt
1/4 teaspoon nutmeg
1/4 teaspoon cinnamon
1 quart milk
1 teaspoon vanilla
2 tablespoons butter

Combine all ingredients in a well-buttered
casserole dish and dot the top of pudding
with butter. Bake in a very slow oven,
300 degrees, for 2 hours or until rice is
very tender. Stir once. Also good with
1/2 cup raisins included.

Marilyn Wood

OZARK PUDDING

Beat 1 whole egg
Add 3/4 cup sugar
2 tablespoon flour
1-1/4 teaspoon baking powder
1 teaspoon vanilla
1/8 teaspoon salt
1/2 cup chopped nuts - 3 chopped apples

Combine and stir. Bake in a greased pie
pan at 350° for 15 to 20 minutes. Pudding
will fall as it cools. Serve with whipped
cream or ice cream. Serves 4.

I don't remember where I got this recipe,
but I practically wore it out when I first
started using it. A good last minute dessert.

Jewel Ware

Hard Sauce: Beat to a cream sugar with 1/2
the quantity of butter. Add vanilla to taste
and a little nutmeg or ground mace, or lemon
or wine or liquor depending on the pudding
it is served with.

WAMPUM PUDDING (bread)

2-1/2 cups dry bread crumbs
4 cups milk, scalded
3/4 cup sugar (brown or white)
1 tablespoon butter
1/4 teaspoon salt
4 slightly beaten eggs
1 teaspoon vanilla
1/2 teaspoon nutmeg (to sprinkle on top)

Soak bread in scalded milk for 5 minutes; add sugar, butter and salt. Pour this mixture slowly over eggs while stirring. Add vanilla and mix well. Pour into greased 1-1/2 quart baking dish and sprinkle with nutmeg. Place baking dish in pan of hot water. Bake at 350° about 1 hour or till firm.

Karen Bacci

OLD FAITHFUL (persimmon pudding)

1-1/4 cup flour
1 cup sugar
1-1/2 teaspoon baking soda
1-1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup soft bread crumbs
1 cup chopped dates
1 cup chopped walnuts
1 cup persimmon pulp
1/2 cup milk
1-1/2 tablespoon melted butter
1 teaspoon vanilla

Combine dry ingredients. Add remaining and mix thoroughly. Bake 1-1/2 hours at 300° or steam for 3 hours in a mold.

Marian Dunham

IMAGINATION PUDDING

(great as a dessert or side dish for game birds)

- 1 large can not-so-hot applesauce
- 2 cups or more stewed prunes--pitted, with juice
- 1/2 teaspoon cinnamon
- 3 cups or so of stale cookie crumbs
- 1/2 teaspoon allspice
- 2 tablespoon sugar

Butter

In large bowl mix half the prunes with a bit of juice into the applesauce. Set aside. Cut remaining prunes into small pieces. Mix cookie crumbs with spices and sugar, put in to sauce pan over a low flame with butter to brown. Remove from flame, add prunes. Reserve half this mixture for topping and fold other half into applesauce. Spread into casserole dish or 8" square pan and top with crumbs. Bake at 375° for about 15 minutes. May be served hot or cold; with milk, plain or with whipped cream.

from the headbone of my friend Shirley

Peters

Roxane Brooks North

YORKSHIRE PUDDING

The English serve this as an accompaniment to roast beef; much as we serve mashed potatoes.

- 2 eggs
- 1/2 teaspoon salt
- 1 cup milk
- 2 tablespoons roast
- 1 cup sifted all pur- beef drippings
- pose flour

As soon as roast is removed from oven increase to 425°. In a medium bowl beat eggs, milk, flour and salt to make a smooth batter. Pour drippings into a 10" pie plate, coating bottom and sides. Pour in batter, bake 23-25 minutes or till deep golden brown. Serve immediately. Serves 8.

Jean Ford



CAMP
FOLLOWERS

COOKIES

PEAR-A-DUECES

1 cup shortening
1/2 cup brown sugar
1 cup white sugar
2 eggs
2 teaspoons vanilla
2 cups flour
1 teaspoon salt
1/2 teaspoon soda
1 cup chopped walnuts
1 cup diced dried pears
Cream shortening with brown and white sugars.
Add slightly beaten eggs and mix well. Add
vanilla. Sift flour with salt and soda;
add to creamed ingredients. Put in walnuts
and diced pears. Batter is now ready to
be dropped by teaspoonfuls onto greased
cookie sheet; bake at 375° from 12 to 15
minutes. Sometimes for variety I roll each
teaspoonful in crushed cornflake crumbs for
a slightly different texture to the cookie.
Bake as usual.

Anne Dunnebeck

SALOON BAR COOKIES

1 cup brown sugar
1 egg; beaten
1 cup chopped nuts
Pinch of salt
1/3 teaspoon soda
5 tablespoons to a 1/2 cup flour
1 teaspoon vanilla
Put all together in same bowl. Then press
out on baking pan 8 x 8 inches and bake at
375° about 20 minutes. This recipe doubles
nicely.

Mamie Baldwin
Marian Dunham

TIN STAR

It is traditional that every year at our house I make these Christmas Cake Cookies. Don't let all the ingredients frighten you, the recipe makes between 150 to 170 cookies; it is worth the trouble.

2 lbs. dates pitted and cut into chunks
1/2 lb. candied cherries cut into quarters
1/2 lb. candied pineapple cut into thin slices
1/2 lb. blanched shelled almonds
1/2 lb. Brazil nuts
2-1/2 cups sifted flour
1 teaspoon baking soda 1 teaspoon salt
1 teaspoon cinnamon 1 cup butter
1-1/2 cup sugar 2 eggs

Chop blanched almonds coarsely and toast till golden. Chop Brazil nuts. Sift flour, soda salt and cinnamon together. Heat oven 400°. Work butter till soft and creamy; add sugar and gradually mix till very smooth. Beat in egg. Stir in flour mixture and all fruits and nuts. Drop by teaspoonfuls onto ungreased cookie sheet; bake about 10 minutes. DO NOT OVERBAKE, best when soft. Cool a bit on sheet before removing. They should turn out like bite sized fruit cake.

Clydia Tram

PECOS PETE PERSIMMON COOKIES

1 cup persimmon pulp 1-1/2 cup butter
about 3 persimmons 1 teaspoon soda
1 cup brown sugar 1 cup chopped nuts
3 eggs 1/2 teaspoon cinnamon
2 cups flour

Cream sugar and butter; add eggs beating well. Stir in pulp, add flour, soda, cinnamon and nuts. Mix well. Drop by teaspoon onto greased cookie sheet, bake 350° for about 12 minutes.

Marilouise Hanson

WHISKEY BALLS

(pash me another one of them shings!*?!+)
Mix 1/2 lb. crushed vanilla wafers with 1 cup finely chopped nuts, 2 tablespoons cocoa, 3 tablespoons light Karo syrup and 3 jiggers of whiskey or rum. Let stand for 15 minutes covered. Roll into balls about the size of marbles. Cover with powdered sugar and seal in a jar until ready to use. These will keep for months and improve with age.

Roxane Brooks North

For something a little bit different try adding a cup of mincemeat to your oatmeal cookie recipe.

COWBOY COOKIES

2 cups sifted flour
1 teaspoon soda
1/2 teaspoon salt
1/2 teaspoon baking powder
1 cup shortening
1 cup sugar, granulated
1 cup brown sugar, firmly packed
2 eggs
2 cups rolled oats
1 teaspoon vanilla
1 pkg. semi-sweet chocolate bits
Sift together the flour, soda, salt and baking powder; set aside. Blend shortening and sugar till fluffy, add eggs and beat until very light. Add flour mixture and mix well. Add rolled oats, vanilla and chocolate bits. Dough is crumbly. Drop by teaspoons on a greased cookie sheet baking for 15 minutes at 350°.

Marilouise Hanson

LASSO LOOPS (walnut)

2 cups brown sugar
1 cup flour
1/4 teaspoon soda
1/4 teaspoon salt
2 eggs; beaten
2 cups chopped walnuts
1 teaspoon vanilla

Mix dry ingredients. Add nuts, beaten eggs, and vanilla; beat well. Spread the dough on a well greased baking tin. Bake at 325° for 25 minutes. Cut into squares while warm

Marilouise Hanson

WRANGLERS

1 cup crunch peanut butter
1/2 cup (1 cube) butter, margarine, crisco
1-1/2 cup sugar
2 eggs
2-1/2 cups flour
2 teaspoons baking powder
Pinch of salt

Cream peanut butter and butter. Add sugar and beat till fluffy; add eggs and beat again. Add flour, baking powder and salt working into a stiff dough. Add a very small amount of water if dough is too dry. (Should be the consistency of pie dough). Shape into a log, wrap in waxed paper and chill in freezer or refrigerator. Lay log on cookie sheet so it holds its shape. When firm, slice in 3/8" slices, place on a cookie sheet and bake at 375° for 12 minutes or until edges turn a very light brown. Remove from oven let stand a few minutes before removing from cookie sheet as the cookies will be soft. Put on paper toweling to cool.

Jewel Ware

YUM YUM COOKIES

1 can Eagle Brand milk
1 lb. dates, cut in small chunks
1 lb. candied cherries
2-2/3 cup coconut
1 cup coarsely chopped nuts
Mix all ingredients and roll in small balls.
Place on greased cookie sheet and bake 20
minutes at 325°.

Neda Strickler

HAYSTACKS (lemon-coconut)

1 cup (2 cubes) margarine
1-3/4 cup sugar
2 eggs
Grated rind of 2 lemons
2-3/4 cups flour
2 teaspoons baking powder
1/8 teaspoon salt
1 cup angel flake coconut
Cream margarine and sugar in large mixing
bowl. Add eggs and beat well. Stir in lemon
rind; add flour, baking powder, salt and coco-
nut working into a pastry type stiff dough.
If there seems to be too much flour, add a
small amount of lemon juice. On a large
cookie sheet place a sheet of waxed paper.
Dump dough onto waxed paper and shape into
a log. Wrap paper around log and place in
freezer or refrigerator on cookie sheet so it
will hold its shape. When dough is firm but
not frozen slice off cookies of 1/4 to 3/8
inch thickness. Bake at 375° for 10 minutes
or till they start to turn a very light brown
on the edges. Remove from oven; let stand a
few minutes before placing on paper towel to
cool. Do not over bake cookies as they will
become hard.

Jewel Ware

BASIC SUGAR COOKIE DOUGH AND VARIATIONS

1/2 cup crisco

1/2 cup butter or margarine

(or instead of crisco and margarine use
1 cup margarine)

1-1/2 cups sugar

2 eggs

2-1/2 cups flour

Pinch of salt

2 teaspoons baking powder

1 teaspoon vanilla

Cream crisco and butter with sugar. Add eggs and beat. Stir in vanilla. Add flour, baking powder, salt and mix. Dough may be used as a drop cookie or a log may be formed, wrapped in waxed paper and chilled before slicing for a refrigerator cookie.

Cookie Variations:

Sprinkle with sugar and cinnamon before baking for a traditional sugar cookie.

Add 1 cup chopped nuts to dough to make walnut cookie.

Coconut added to dough is good. See lemon coconut pp. 120.

Here is my youngest boy, Mitch's favorite: Take large cookie sheet and line with waxed paper. Dump basic dough onto the paper, top with another sheet of waxed paper, roll dough to fill cookie sheet. Remove the top sheet of paper and spread dough, using the bottom of a tablespoon with: 2 to 3 heaping tablespoons of Nestles Quick Chocolate. Sprinkle heavily with cinnamon. Roll dough up into a log, peeling bottom piece of paper off as you go...a little tricky so go slow. When roll is completed, wrap the waxed paper around the log, leave on cookie sheet and refrigerate till firm. Slice carefully in 3/8" slices. Bake at 375° for 10 or 12 minutes, do not over cook. Makes a fancy "Mitch's Pinwheel Cookie".

Jewel Ware

CHOCOLATE SCOTCHEROOS

1 cup sugar
1 cup light corn syrup
1 cup peanut butter
6 cup Rice Krispies
1 6 ounce pkg. Nestles Semi-Sweet chocolate bits
1 6 ounce pkg. Nestles Butterscotch bits
Cook sugar and corn syrup in 3 quart saucepan over moderate heat; till mixture starts to bubble. Remove from heat and stir in peanut butter. Mix in Rice Krispies. Press into buttered 13 x 9 x 2 inch pan. Let harden. Melt over hot not boiling water chocolate and butterscotch bits, stir to blend. Spread over Krispie mixture. Chill till top is firm. Cut into 2" x 1" bars.

Joey Morrison

BITS 'N' SPURS (chocolate crunch)

1/2 cup butter or margarine
2 cups walnuts
1 cup flour
1/2 cup brown sugar, well packed
1-1/2 cup confectioners sugar
1/2 cup canned milk
1 to 2 teaspoons peppermint extract
3 envelopes pre-melted unsweetened chocolate
Melt butter in heavy skillet, add walnuts, flour and brown sugar. Blend well and stir until crumbs are toasted and brown. Cool. Then combine crumbs with other ingredients and after mixing pour into greased square pan. Chill for 2 hours. Cut into bars.

Donna Hunter

CHERRY POM-POMS

1 cup Pillsbury Best Flour*
1/2 teaspoon baking powder
1/2 cup cooking oil
3 tablespoons cherry-flavored jello
1 (4 serving) pkg. instant vanilla pudding
2 eggs separated
3 tablespoons milk
1/2 teaspoon almond extract
3/4 cup chopped walnuts
3/4 cup grated coconut
1 teaspoon water
2 cup flaked coconut

Heat oven to 350°. Combine flour and baking powder *if self rising flour is used omit baking powder. In large mixing bowl, combine oil, gelatin, pudding mix and egg yolks; blend well. Add dry ingredients, milk and almond extract; blend well. Stir in walnuts and grated coconut. Shape into balls, using a rounded teaspoonful for each. Slightly beat egg whites with water. Roll balls in egg whites, then in flaked coconut. Place on ungreased cookie sheets, pressing down to flatten. Bake for 12 to 15 minutes or till delicately browned.

From Pillsbury Busy Lady Bake-Off Cook Book

BUFFALO CHIPS

Beat together 2 egg whites, 1/8 teaspoon salt, 1/8 teaspoon cream tartar and 1 teaspoon vanilla, at high speed until egg whites stand in peaks. Slowly add 3/4 cup sugar, fold in 1/4 cup chopped nuts and 1 cup chocolate chips. Drop by teaspoon on cookie sheet covered with brown paper. Bake at 300° for 25 minutes or till lightly browned.

Arleen Wetmore

BARREL RACER COOKIES
(butterscotch)

1/2 cup butter
2 cups brown sugar
2 eggs
1 teaspoon vanilla
2 cups flour
1/2 teaspoon salt
2 teaspoons baking powder

Melt butter and brown sugar over low heat. Cool and stir in the eggs and vanilla. Sift flour, salt and baking powder together and stir into the creamed mixture. (At this point, you may add, if desired, 1 cup nuts and/or 1 cup coconut.) Spread batter onto a waxed paper lined baking pan and bake at 350° 25 to 30 minutes.

Laurie Anton

SADDLE TRAMPS
(super brownies)

1/2 pkg. chocolate cake mix
1 cube butter or margarine
1 small pkg. chocolate chips
1 cup coconut
1-1/2 cups chopped walnuts
1 large can of evaporated milk

Melt butter and add to the cake mix, chocolate chips and coconut. Then add milk, mix well and stir in the nuts. Pour batter into a 13-1/3 x 10 inch baking pan (greased) and bake at 350° until there are no bubbles. Cool and cut into squares.

Mamie Baldwin

MASKED BANDITS

(fast, but fancy, frosted fudge squares)
.....after horseback riding all day, you suddenly realize you are supposed to bring refreshments for the Horsemen meeting which starts in a couple of hours!

2 squares unsweetened chocolate (2 oz.)

1/4 cup butter or margarine

1 cup sugar

2 eggs

1-1/4 cups Bisquick

1/2 cup chopped nuts (optional...depending on whether you have time to crack nuts!)

Heat oven to 350°. Melt chocolate and butter together. Mix with the sugar, eggs, Bisquick and nuts. Spread in a greased square pan (8 x 8 x 2 or 9 x 9 x 2). Bake 30 to 35 minutes. Cool for a few minutes, then frost with topping. Chill in the refrigerator (or freezer if you are really in a hurry), then cut into squares.

MASKS FOR BANDITS

(topping)

1/4 cup butter

1 tablespoon milk

2 cups sifted confectioners sugar

1 teaspoon vanilla

Cream all the ingredients together and spread over the warm fudge squares. (Faster yet: substitute a can of ready made vanilla frosting). Melt 1-1/2 squares unsweetened chocolate and spread evenly over the top.

Andy Moranda

O K CORRAL COOKIES
(breakfast cookies)

1 cup brown sugar
1 cup granulated sugar
1 cup salad oil
2 cups flour
2 eggs
1 teaspoon baking powder
2 teaspoons baking soda
1 teaspoon vanilla
dash of salt
1/2 cut oats
2 cups corn flakes
1 cup walnuts
1 cup coconut

Combine oil, brown sugar and white sugar.
Add eggs, one at a time, beating until fluffy. Combine dry ingredients together and add to the creamed mixture. Stir until well mixed, then stir in oats, cornflakes, walnuts, coconut and vanilla. Drop by spoonfuls onto baking sheet and bake in a 350° oven for 8 to 10 minutes.

Laurie Anton

HELLO DOLLYS

9 x 13 inch pan
1 cup melted butter in pan, making sure
sides are buttered
1 cup graham cracker crumbs
1 small pkg. chocolate chips
1 cup nuts, chopped
1 cup coconut
1 cup Eagle Brand condensed milk

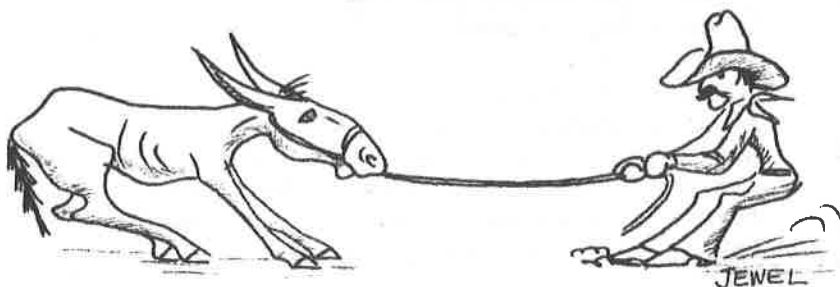
Arrange cracker crumbs, chocolate chips,
nuts and coconut in layers. Pour condensed
milk through out other ingredients.
Bake at 350° about 20 minutes, or until
bubbly and lightly browned on top.

Patty Wright
126

SLUICE-BOX NUGGETS
(Slim's Christmas Cookies)

1/2 cube margarine
2/3 cup brown sugar
3 eggs
1 cup prune juice
1 cup prunes, cooked and cut into pieces
1 box spice cake mix
16 oz. pkg. glaze fruit mix (more if you like)
1 cup nuts, chopped
1/2 cup raisins
1-1/2 cups quick oats (or granola)
1 teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon cloves
1 teaspoon soda
1/2 teaspoon salt
2 squares sweet chocolate (optional), melted
Cream margarine and brown sugar together.
Add eggs and beat well. Add soda to the
prune juice and mix into the creamed mix-
ture. Stir in the melted chocolate. Add
the cake mix, spices and salt. Mix well.
Then stir in oats, prunes, glaze fruit and
nuts. Batter should be thick....if not,
add 1/2 cup flour. If the batter is too
stiff, add a small amount of cold coffee.
Drop by spoonfuls into powdered sugar and
then place on a greased cookie sheet. Bake
35 minutes at 350°. Cookies are good
keepers (if you can hide them from the kids
and Slim!) Scrumptious!!

Alda Murchison





SUGARFOOT

CANDY

TOP GUN TOFFEE

1 cup melted butter or margarine
1 cup sugar 1/8 teaspoon salt
1 teaspoon corn syrup 1 cup walnuts*
1/8 teaspoon soda
1-1/2 cups chopped fine walnuts
1 12 oz. pkg. milk chocolate chips
Melt butter in heavy pan. Add sugar slowly, stirring constantly. Add salt, corn syrup and walnuts*. Cook to a hard crack stage on candy thermometer. Remove from heat. Add soda. Quickly pour out on a large, lightly buttered cookie sheet. Spread thinly. Melt chocolate pieces and spread on one side of toffee, reserving half. Sprinkle with 1/2 of the chopped nuts. Place in refrigerator a few minutes...until chocolate firms. Remove and coat other side with remaining chocolate and nuts. When firm, break into pieces.

Dorothy Ortwein

RED DOG SALOON NUTS (sherryed walnuts)

1 cup sugar
1/4 teaspoon salt
1/2 cup sherry
1 teaspoon grated fresh orange rind (or
1/2 teaspoon cinnamon)
2 to 3 cups walnut halves or pieces
Combine sugar, salt and sherry in a sauce pan, mixing well. Cook on medium heat stirring until sugar is dissolved. Continue cooking to the soft ball stage (240° on a candy thermometer). Remove from heat and stir in the orange rind (or cinnamon.) Add the nuts and stir until syrup is cloudy and nuts are well coated. Turn the nuts out on a buttered baking sheet and separate the nuts. Store in an airtight container.

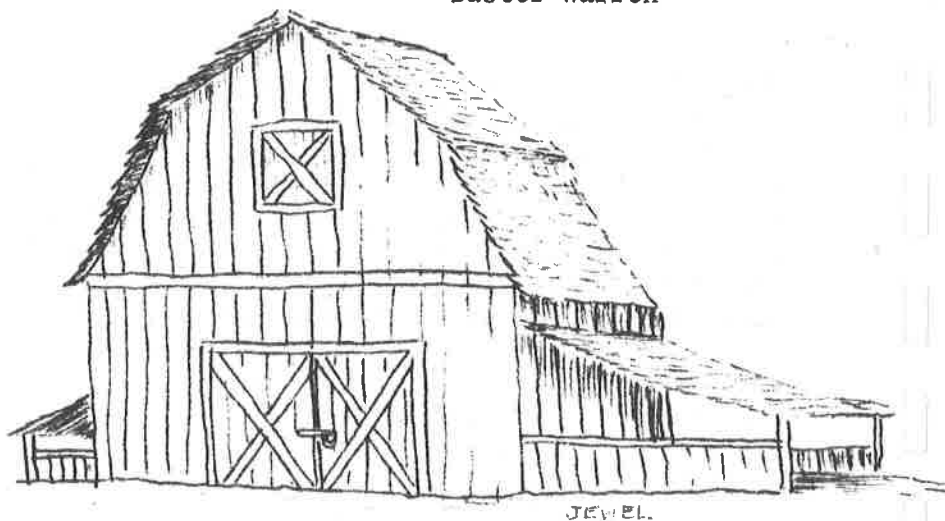
Maria Danforth

CAN'T BUST 'EMS
(Buster's Cowboy Fudge)

10 marshmallows
2 cups sugar
6 oz. evaporated milk
2 cups walnuts
6 oz. chocolate chips
1 teaspoon vanilla
1/4 cup margarine or butter

Butter a square pan and set it aside (to pour fudge in). Put the 2 cups walnuts and the chocolate chips in a large bowl and set to one side. Heat in a heavy pan the sugar, marshmallows and evaporated milk, stirring constantly. When mixture comes to a good bubbling boil, carefully watch time by using second hand on clock, and boil for 4 minutes. Then, set pan off and add the margarine to the boiled mixture. Add the vanilla, and pour the boiled mixture over the chocolate and nuts in the large bowl. Stir until the chocolate melts and then pour the fudge into the buttered pan to cool and harden.

Buster Warren



OH, FUDGE!

Mixture #1

1 cup chopped nuts
1-1/2 cups chocolate bits (2 packages)
1 teaspoon vanilla
1 cube butter or margarine (1/4 lb.)

Mixture #2

10 marshmallows
1 tablespoon water
Melt marshmallows and water in double boiler

Mixture #3

2 cup sugar
3/4 cup evaporated milk (1 small can)
Boil sugar and milk 6 minutes only

How to do:

Stir prepared Mixture #3 into prepared Mixture #2. Then stir in Mixture #1 until chocolate is melted and mixture thickens. Pour into buttered pan and cool. Then cut.... nibble until sick!

Doris Davis

DATE NUGGETS

2 cups walnuts
2 cups sugar
1 cup milk
1 lb. dates
Pinch of salt

Chop nuts and dates real small. Cook sugar, salt and milk to the soft ball stage. Pour dates in and stir until it falls in small pieces. Add walnuts and then roll in damp cloth. Refrigerate and unroll. Slice.

Arleen Wetmore

BROWN BEARS (cinnamon-sugar)

2-1/2 cups walnut halves

1 cup sugar

1/2 cup water

1 teaspoon cinnamon

1 teaspoon salt

1-1/4 teaspoons vanilla

Place the walnut halves in a shallow pan. Heat in a moderate oven (375°) about 15 minutes. Stir frequently. When walnuts are out of the oven cook 1 cup sugar, 1/2 cup water, cinnamon and salt to soft ball stage (236°) without stirring. Remove from heat and add 1-1/4 teaspoons vanilla and the nuts. Stir gently till nuts are coated and mixture becomes creamy. Turn out on greased platter. Separate nuts as they cool. These sweet-crusteds nuts are good travelers, so put them in gift boxes that you plan to send through the mail.

Clydia Tram

DRUNKEN COWBOYS (minted)

1/4 cup light corn syrup

1 cup sugar

1 teaspoon essence of peppermint

1/2 cup of water

10 marshmallows

3 cup walnut halves

Combine corn syrup and water in saucepan. Cook over medium heat, stirring constantly until mixture boils. Continue cooking until small amount of mixture forms a soft ball when tested in very cold water. Remove from heat, quickly add essence of peppermint and marshmallows*. Stir until marshmallows dissolves; add nuts, coat well. Pour onto wax paper, separate while still warm.
*at the same time add few drops red or green food coloring: festive touch.

Dorothy Ortwein

HONEY BEARS

1-1/2 cups granulated sugar
1/4 cup honey
1/2 cup water
1/2 teaspoon vanilla
3 to 5 cups walnut halves

Cook all ingredients except walnuts to the soft ball stage (236°) and remove from the stove. Add walnuts and stir until thick and creamy. Turn out on waxed paper and separate coated nuts. Let set until hard and white coated.

Toots Warren

HEAVENLY HASH

2 cups sugar
1 tablespoon margarine
1/2 cup almonds, blanched and roasted
2 tablespoons marshmallow cream
1 teaspoon vanilla
1/2 cup chopped pecans or walnuts
4 tablespoons grated unsweetened chocolate
24 marshmallows

1 cup cream.

Combine chocolate and sugar. Add cream and margarine. Boil to soft ball stage (234-38°) Remove from fire. Add marshmallow cream, nuts and flavoring. Beat until mixture begins to thicken. Place marshmallows on well buttered dish evenly. I use pyrex rectangle baking dish. Pour mixture over the marshmallows. Let cool, cut in squares with a cool knife.

Roxane Brooks North

CANDIED FRUIT PEEL

Here are 2 recipes for grapefruit or orange peel--both very good. The first can be made in hour or 2; the second requires 24 hours! soaking. The first is a moist peel; the second has a more sugared quality.

Method #1

Cut into strips grapefruit or orange peel. Cover it with cold water. Bring it slowly to the boiling point. Remove from the fire. Drain the peels; repeat this process boiling the peel in 5 different waters in all. Drain them well after each time.

Make a syrup allowing:

1/4 cup water and 1/2 cup sugar

to the peel of 1 grapefruit or 2 large oranges.

Add the peel and boil until all the syrup is absorbed. Cool the peel. Roll it in sugar.

Spread it out to dry. The sugared peel when thoroughly dry may be dipped in Chocolate

Coating:

4 ounces chocolate--milk or bittersweet

2 tablespoons butter

1 inch square parrafin.

Stir ingredients till melted, add 5 drops vanilla. Cool over warm water in double boiler. When 83° dip peelings in on a fork, shake off excess place on waxed paper to dry.

Method #2

Soak grapefruit or orange peeling for 24 hours in salt water to cover...1 tablespoon

salt to 4 cups water. Drain, rinse and

soak peel for 20 minutes in fresh water.

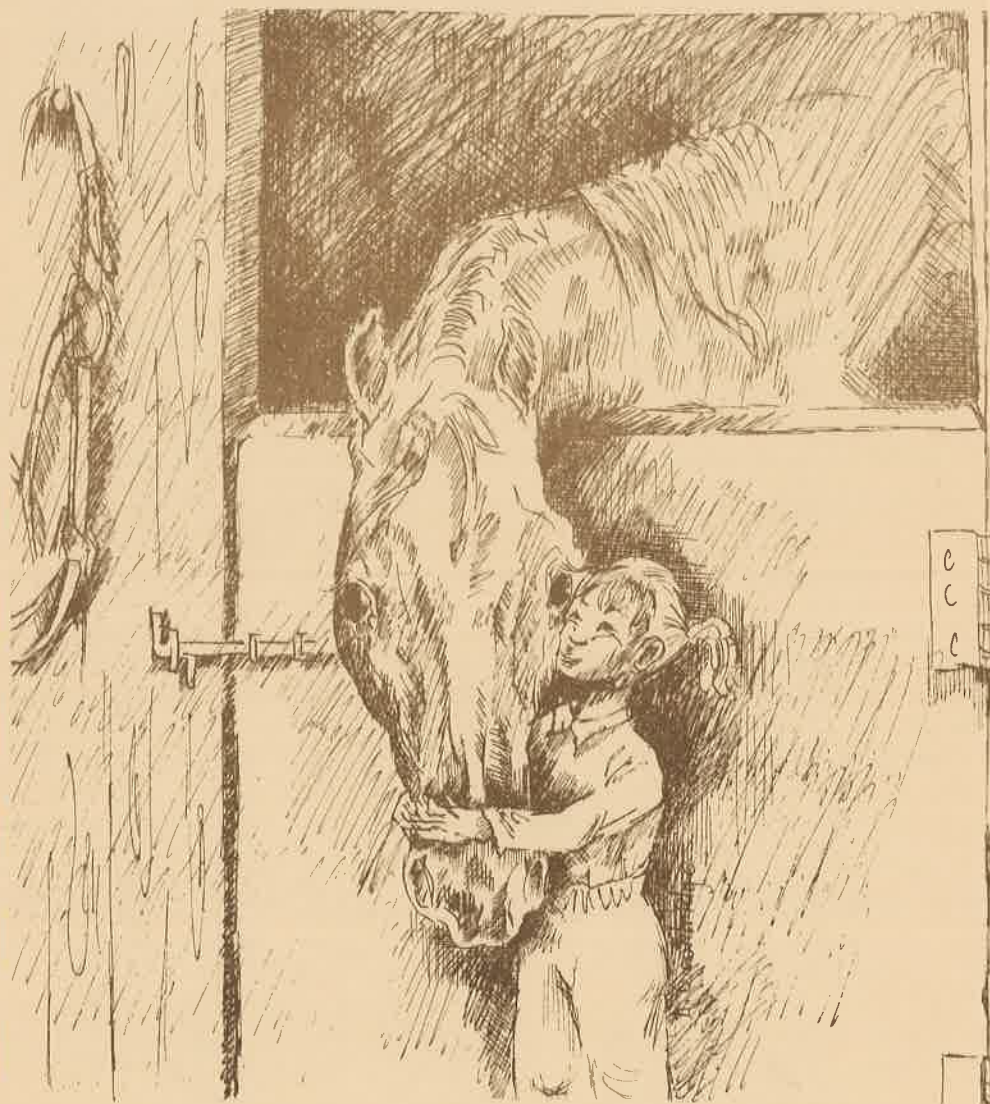
Drain; cover with fresh water and boil for 20 minutes; drain again. Measure sugar in

equal parts with the peel and cook adding a very little water till peel absorbs the

sugar. Shake pot to keep from burning.

Do not roll peel in more sugar...just cool on waxed paper.

Roxane Brooks North



BEAN BAG

BEANS

CALICO BEANS

1 cup chopped onion
1 cup chopped celery
1 clove garlic, minced
1 tablespoon shortening
Saute the above ingredients. Add:

1/2 cup catsup
2 tablespoons brown sugar
1 teaspoon hot dry mustard
1 teaspoon salt
1 or 2 tablespoon vinegar

Simmer until mixed. Add:

1 large can pork and beans
1 large can kidney beans
10 ounces lima beans canned
1 can of garbanzos

1 cup cubed ham or diced bacon

Combine and bake in 350° oven for 1 hour.

More flavorful if prepared and served the day after preparation.

From Val and Brad Muse
Rick Tram

BUSHWHACKED!

1 can S and W Baked Beans
1 medium chopped onion
1 tablespoon Worcestershire sauce
1/3 cup brown sugar
1/3 cup molasses
1/4 cup catsup

Garlic

Ham and hambone or hamburger

Bake 1 hour in a 350° oven in a covered dish. This is a bean recipe people rave over and I'm always amazed they haven't eaten it before.

Arleen Wetmore

BOOTHILL BEANS

1 lb. dried cranberry or pinto beans
1 medium onion, sliced
1/4 lb. salt pork, cut into small chunks
2 teaspoons salt 1 teaspoon cloves
1 can (8 oz.) tomato sauce
1 tablespoon Worcestershire sauce
2 tablespoons molasses

Cover beans with cold water; refrigerate, covered overnight. Next day, drain. Turn into a 6 quart kettle; add 5 cups cold water, onion, salt pork, salt and cloves. Tie cloves in a small cheesecloth bag. Bring bean mixture to boiling point; then reduce heat and cover. Simmer, stirring several times, for 2 hours or till beans are tender. Remove bag of cloves; stir in remaining ingredients; simmer 30 minutes. Makes 6 servings. This is a hit...I got it from McCall's Magazine about 5 years ago.

Arleen Wetmore

JUDGE ROY BEANS (barbecue pink beans)

1 lb. pink beans, soaked overnight
4 to 6 cups water to amply cover beans
#2 can tomato juice (1 pint 2 oz.)
3 tablespoons parsley flakes
1 onion, diced
1/4 to 1/2 cup diced uncooked bacon
Put all ingredients together in a large pot, cover, and simmer for 2 hours. Then add:
1/2 to 3/4 cup hickory flavored barbecue sauce, 2 to 3 tablespoons taco sauce, 1 tablespoon Worcestershire sauce, black pepper to taste, generous amount of garlic powder to taste. Cover and simmer on very low heat (electric burner setting: "warm") until

(continued on next page)

JUDGE ROY BEANS (continued)

beans are tender...about 3 hours. Then add:
Lawry's Seasoning Salt to taste (do not add
salt until beans are tender)

Garlic powder (replenish to suit taste)

2 cups diced cooked ham

You may let beans simmer longer on this very
low setting, or turn heat off and leave pot
on warm burner. Reheat beans to barely
beginning boil, stirring so they don't stick
and scorch, before serving. Serves 6 to 8.

Jewel Ware

CABALLERO CHILI (with Beans)

2 to 2-1/2 lbs. hamburger

2 onions, chopped

2 teaspoons Gebhardts chili powder

1/2 teaspoon salt

1/4 teaspoon pepper

2 large cans kidney beans (or 4 small ones)

2 large cans whole tomatoes (or 4 small ones)

1 block Made-Rite Chili Brick

2 tablespoons brown sugar

Brown and crumble the hamburger and onions.

Add the chili powder, salt, pepper, beans,
and tomatoes. Simmer for about 1/2 hour.

Check for taste, then add the chili brick
and simmer for 2 hours. The last hour, re-
move the lid and add the brown sugar. Then
DIG IN!

Marilyn Wood

BRONCO CASSEROLE (serves 6)

2 cups cooked lima beans
1/2 cups pimento minced
1/2 teaspoon salt
cup grated cheese
2 tablespoons catsup or more to taste
1-3/4 cups white sauce
2 tablespoons butter (melted)
1/2 cup bread crumbs
Mix lima beans, pimentos, salt, cheese
catsup and white sauce. Put into greased
baking dish. Mix crumbs and butter and
spread on top. Bake at 350° for 30 minutes.

Donna Hunter

LIMA BEANS AND HAM HOCKS or What Every Arkansas Boy is Raised On

1 pkg. dried limas 1 or 2 ham hocks
Salt and pepper to taste
Prepare limas as directions on package indicate by soaking overnight, etc. Next day cut meat off ham hock and brown these pieces in their own fat until nice and brown. Drain beans and then add water to cover. Throw meat into pot with beans; add ham hock bones for flavor and let cook till tender and tasty. Don't let get too mushy. Season as you go along with salt and pepper and maybe just a smiggin of garlic powder. Serve in large bowl with ketchsup nearby and warm cornbread. According to the expert around here they are better the second day, and then the next day, and then the next day and so on until he finished them.

Roxane Brooks North

BAKED BEANS SANTA CRUZ

2 cups baked beans 1/2 cup chili sauce
12 stuffed olives, chopped
1 small can pinento, sliced
1/2 teaspoon chili powder
1/2 cup Parmesan cheese, grated
Blend chili powder into chili sauce and mix
with the other ingredients. Cook in double
boiler until hot, about 15 minutes.

From the Galley Cook Book

BRUNA BONOR

A favorite Swedish dish, this recipe is prized for its interesting flavor. Brown beans are frequently included in a smorgas-board.

Heat to boiling in a large, heavy saucepan having a tight-fitting cover - 1-1/2 quarts water. Meanwhile, wash and sort 2-1/3 cups (about 1 lb.) brown beans or kidney beans. Add beans gradually to water so boiling will not stop. Reduce heat, cover and simmer 2 minutes. Remove pot from heat and set the beans aside for 1 hour. Then return to the fire and simmer about 1-3/4 hours stirring once or twice, until beans are tender. If necessary add hot water to keep beans covered with liquid. When beans are tender add to saucepan: 1 cup dark corn syrup, 1/2 cup cider vinegar, 1 tablespoon salt. Blend thoroughly and cook uncovered over medium heat 45 minutes or until sauce has thickened. Serve hot with fried salt pork or Swedish Meat Balls.

Roxane Brooks North

FRIJOLES CON QUESO

1 lb. pink or red beans
1 medium-sized onion, chopped
1 clove garlic, chopped
2 tablespoons salad oil or bacon drippings
1-1/2 cup grated nippy cheese
Salt and pepper to taste
Wash and pick over beans; soak overnight for at least 5 to 6 hours (how late do you sleep?)
Simmer gently in soaking water for 2 hours or till tender; add water if necessary to keep beans covered. Drain and reserve liquid. Saute onion and garlic slowly in oil till tender. Mash about 1 cup of cooked beans and add to onion-garlic mixture with about 1 cup of bean liquid; blend well. Add the remaining beans and the cheese; cook slowly stirring till cheese is melted. Season to taste with salt and pepper. Keep real well.

The Masked Bandito

WILD MUSTANG SALAD

4 diced bacon slices	1/8 teaspoon pepper
1 medium onion sliced	1 #2 kidney beans
1/2 teaspoon flour	drained
1/4 cup vinegar	1/4 cup chopped par-
1 tablespoon salt	sley
shredded lettuce	1/2 cup chopped celery
optional	

Saute diced bacon till crisp; set aside. Add onion to bacon fat, saute till tender. Stir in flour, add vinegar stirring. Add sugar, salt, pepper, drained beans; cook gently till beans are hot. Add parsley, celery, lettuce, bacon bits. Toss and Serve.

Roxane Brooks North

INDIAN COUNCIL

1 #303 can green beans
1 #303 can yellow was beans
1 #303 can red kidney beans
1 #303 can garbanzos
1 #303 can black eyed peas
1 #303 can lima or butter beans
1/2 cup minced green peppers
1/2 cup green onions or chives, sliced
1 clove garlic chopped fine
3/4 cup salad oil (part olive oil)
1/4 cup cider vinegar
1/4 cup wine vinegar 1/4 cup sugar
1/2 teaspoon celery seeds
1 teaspoon salt 1/2 teaspoon pepper
Drain beans and place in large bowl. Add
pepper, onions and garlic. Mix remaining
ingredients well and pour over the beans.
Chill. Make salad the day before using
for best resluts.

Donnie Knauer

BEAN MARINADE

1 can garbanzo beans
1 can wax beans (cut beans in half)
1 can string beans (cut beans in half)
1 can kidney beans (drain and rinse)
1 bunch green onions, cut into slices
1/2 to 1 cup garlic French salad dressing
Combine ingredients, toss lightly, cover and
let marinate at least several hours before
serving. A salad as is, or may be mixed
with lettuce greens. This is a bean eaters
delight and the easiest "fix ahead" salad
for company dinners.

Jewel Ware

BEAN HOLE BEANS

Leftover memories from Scouting Days....

For a bean pot use anything from an earthen ware pot to a #10 tin can as long as it can be covered completely.

1-1/2 lb. white navy beans

1/2 lb. salt pork in small cubes

1 large onion chopped

10 tablespoons brown sugar or 6 tablespoons molasses

1 teaspoon dry mustard

1 teaspoon salt

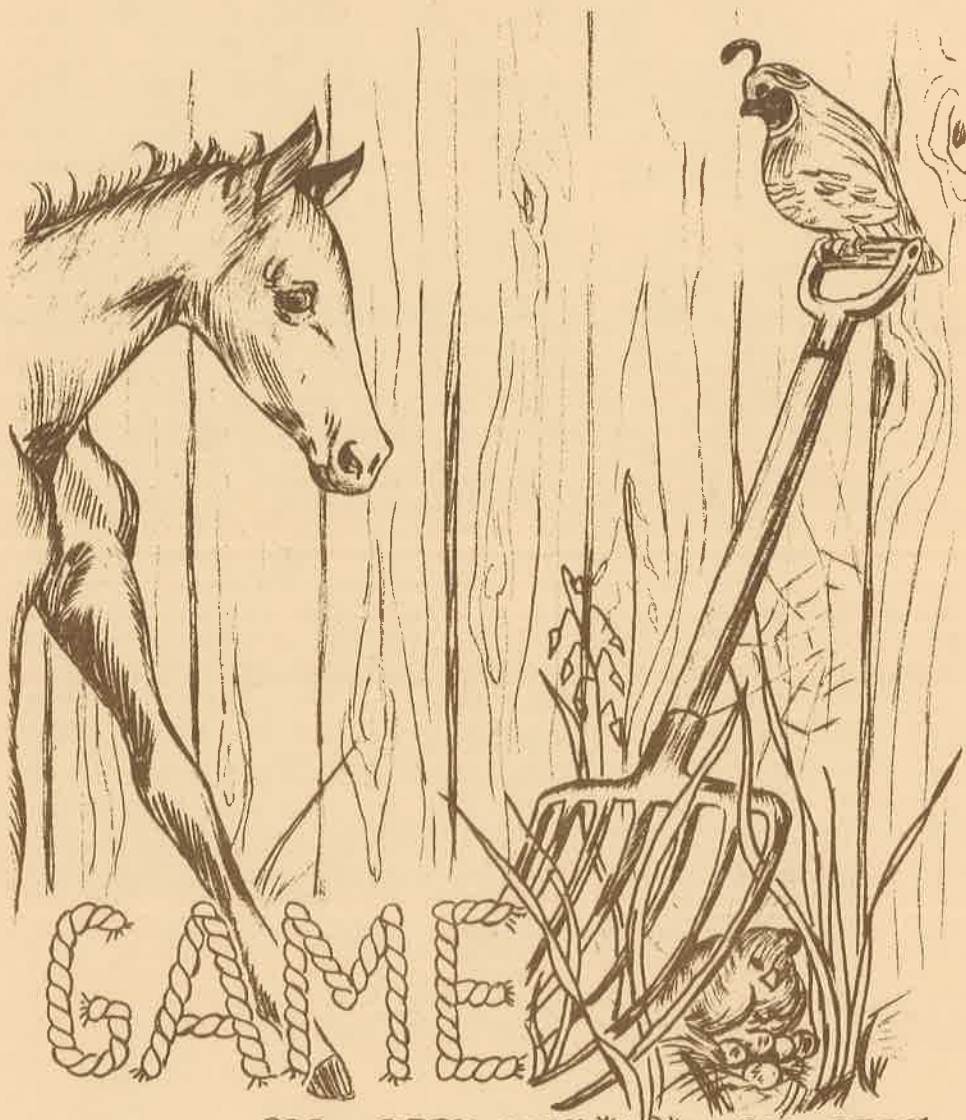
1/4 teaspoon pepper

Wash and soak beans overnight. Boil until skin of beans splits when you blow on them. Drain. Mix beans and all the rest together. Pour over just enough boiling water to cover. On with the lid....

(All this can be done at home before you leave for your trip...provided you remember to take them with you!)

Dig your bean hole a foot and a half wider and a foot deeper than the pot you are using. Line the hole with flat stones. The stones keep the heat in and give an even baking temperature. Start the fire on long sticks laid crosswise over the hole. After this fire bed has falled down into the hole add more wood. Continue this till hole is almost full of hot coals. Dig out some coals to make room for pot. Lower pot in with handle or makeshift handle of coat hanger. Fill in around and over with coals. Work fast. Let handle stick up straight. If not sure about your lid being tight fitting put a piece of aluminum foil over it. Cover at once with dirt and forget all about your meal till evening. Cooking time 6-8 hours.

C. J. North



GAME REFUGE

GAME

QUAIL

To 2 quarts of boiling water add 6 quail. Boil for 8 minutes. Remove quail and throw away half of the water. Put remaining water in a deep iron skillet and add 4 ounces of currant jelly and 8 ounces undiluted beef consomme. Simmer to one half volume stirring constantly. Place quail in casserole, pour stock over quail; cover and bake at 375° for 25 minutes. Serve with wild rice.

Linda Neher

ROAST RACCOON (for all you hunters)

2 racoons (nice young ones if you have a choice)

2-1/2 tablespoons salt

1 teaspoon pepper

1 cup flour

1/2 cup shortening

4 medium onions

6 small bay leaves

Skin, draw, clean coons soon after killing. Remove without breaking; the brown bean-shaped kernels from under forelegs and each thigh. Discard. Cut coon into pieces using meaty backs and legs for baking. Cook bony pieces in water to make broth for gravy. Salt and pepper back and leg pieces then dredge in flour. Heat shortening in heavy skillet and add meat. Brown on all sides. After browning transfer pieces to roaster. Add onions and bay leaves. Cover. Bake at 350° for 2 hours or till tender. Serve. I did this the first time almost as a dare and were we all surprised at how good it really was.

Karen Bacci

CARIBOU HOT POT

This is also good using any "gamy" meat the headman drags home to the cave; such as venison, raindeer, elk, moose, buffalo or musk ox... (MUSK OX???)

Fill a 1 quart casserole almost to the top with: a layer of white potatoes sliced 1/2" thick a layer of tough lean caribou meat cut small a layer of sliced onions

Mix and spread over the casserole:

3/4 teaspoon salt

3/4 teaspoon paprika

1 #300 can stewed tomatoes

Cover and bake in moderate oven, 350° about 2 hours. Half an hour before the dish will be done stir in:

1/3 cup sour cream or yogurt

Dee McCleary

BON FIRE BUNNY

1 young rabbit 2 to 2-1/2 lb. cut into serving size pieces

1 cup salad oil

1 tablespoon celery seed

1 teaspoon paprika

2 teaspoon fresh thyme or 1/2 teaspoon dried

1/2 teaspoon each salt and garlic salt

2 tablespoon lemon juice

Mix together salad oil, celery seed, paprika thyme, salt, garlic salt, and lemon juice.

(Best in blender if you have one). Pour over rabbit pieces and marinate at least 1 hour.

Slowly broil meat over charcoal about 45 minutes or till tender. Turn frequently and baste often with remaining marinate.

Serves 2 big eaters or 4 small ones.

Roxane Brooks North

TROUT BAKED WITH WINE

8 pan dressed brook trout (about 5 to 6
ounces each)

Any other small fish of comparable size may
be used.

1/4 cup melted butter or margarine

4 teaspoons lemon juice

Salt and pepper

1 teaspoon dried tarragon leaves

2 teaspoon capers

1/2 cup dry white wine

Heat oven to 375°. Brush inside of fish
with part of the melted butter. Sprinkle
with lemon juice, salt and pepper. Place
in a shallow baking dish, brush with the re-
maining butter and sprinkle with the tarra-
gon and capers. Pour wine around the fish,
cover and bake 15 minutes. Remove cover and
bake 15 minutes longer or till fish is easily
flaked with a fork. Serve garnished with
chopped parsley.

Linda Neher

ORIENTAL STYLE VENISON RIBS

5 lb. venison ribs 1/2 cup flour

2 teaspoon salt Pepper to taste

2 cup sliced onions 3/4 cup catsup

2 tablespoons vinegar

2 tablespoons Worcestershire sauce

4 tablespoons soy sauce

1/2 cup sugar

3/4 cup water

Cut short ribs into 2" size pieces. Mix flour
salt, pepper; roll venison in mixture. Put
into casserole; cover with onions. Mix re-
maining ingredients pour over. Cover bake at
300° for 3 hours. May remove cover last 30
minutes for browning. Serve with rice.

Jane Williams

HIGH NOON JERKY (venison)

Semi-frozen venison chunks

Lawry's Seasoning Salt

Plain salt

Black pepper

Garlic powder (or salt)

Slice semi-frozen venison chunks into 1/4 inch thick slices. Place slices on heavily salted cookie sheets (use plain salt).

Season venison slices generously with Lawry's Seasoning Salt and black pepper. Sprinkle lightly with garlic powder. Place cookie sheets on a flat roof in full sun (or on a south exposure sloped roof). Cover with window screens to protect from flies and yellow jackets. Venison will dry in 24 to 72 hours depending on heat of day.

Delicious on a pack trip or for saddle bag snacking....but, be sure to camp by a spring or carry a canteen. Even better with iced tea or beer.

Jewel Ware

BEAR CHOPS OR STEAK

Cut chops or steaks from rump; lard them then marinate for 24 hours with a mixture of olive oil, lemon juice, chopped onions, thyme, basil, black pepper, salt and bay leaves. Wipe meat; broil on fast charcoal fire and serve with deviled sauce and sweet potatoes. From Sportsmen's Favorite Recipes.

Donna Hunter

ROCKY MT. RAGOUT
(oven-cooked venison stew)

5 lbs. venison, cubed
1/2 cup chopped onions
1 teaspoon summer savory
1 teaspoon oregano
1 teaspoon Accent
1-1/2 teaspoons salt
1/2 teaspoon pepper
1 cup red wine
flour to thicken
cooked rice
1 pkg. frozen chopped spinach, prepared
Dust venison cubes with flour and brown in
your choice of melted margarine or shortening
or oil in a skillet. Put browned meat in a
roasting pan and just barely cover with water.
Cover pan and cook in oven at 350° for 3
hours, or until meat is tender. Add the cup
of wine and thicken the gravy with flour.
Serve over cooked rice mixed with the pre-
pared spinach. A delicious combination

Alda Murchison

STAGE STOP STEAK
(venison round steak with rich gravy)

2 to 2-1/2 lbs. venison round steak
1 (1-1/2 oz.) pkg. dry onion soup mix
1/4 cup water
1 10-1/2 oz. can condensed cream of mush-
room soup
Cut steak into 5 or 6 serving size pieces.
Place in crock pot. Add onion soup mix,
cream of mushroom soup and water. Cover
and cook on low for 6 to 8 hours.

Cindy Alameda

GALLOPING GREY SQUIRRELS (roast squirrels)

squirrels, dressed

salad oil

lemon juice

1 cup bread crumbs cream (small amount)

1 cup button mushrooms, diced

pepper and salt, to taste

onion juice

oil

brown stock

Worcestershire sauce

paprika

Clean the squirrels thoroughly and wash in several waters. Cover with a mixture of salad oil and lemon juice and let stand for an hour on a platter. Soak a cup of bread crumbs in just enough cream to moisten them. Add the mushrooms, pepper, salt and onion juice. Stuff each squirrel with this mixture and sew to close cavity. Rub with oil, place in a roasting pan and partly cover with brown stock diluted with a cup of boiling water. Roast in a 350° oven until tender. Remove roasted squirrels from pan and make a gravy of liquid in the pan by adding a teaspoon of Worcestershire sauce, the paprika, salt and lemon juice to taste.

Grace Flora

RANCHER'S ROAST LEG OF VENISON

Leg of venison

fat salt pork

salt and pepper

1/4 cup fat

flour

Wipe the leg of venison carefully and draw off the dry skin. Lard the lean sides of leg with strips of the salt pork, then soften

(continued on next page)

RANCHER'S ROAST LEG OF VENISON (continued)

the fat and rub it over the meat. Dredge with flour, salt and pepper. Lay the leg on a rack in a baking pan; sprinkle the bottom of the pan with flour. Place in a very hot oven (500°) and watch carefully until the flour in the pan is browned (which should be in five minutes). Add boiling water to cover the bottom of the pan. Baste the venison while roasting every 15 minutes until the meat is done. Renew the water in the pan as often as necessary. Reduce the heat after the first 15 minutes. If a covered roasting pan is used, basting is not necessary. Most tastes require at least 1-3/4 hours for cooking a 10 lb. roast, but if the meat is liked very rare, allow only 1-1/4 hour. Serve with a gravy made from the juice in the bottom of the pan. Always serve a tart jelly alongside the venison roast such as currant, wild grape or plum.

Grace Flora

DEER HUNTER'S STEAK

Venison steaks

flour

salt and pepper

Work the flour into the steaks real good even break it into cracks and cover them! (That's the secret.) Salt and pepper to taste. Cook on medium heat, until juices come through the flour to the top, then turn and cook other side just a few minutes, depending on how well done it is preferred.

Wray Dutcher





BARN RAISING

CROWD COOKING

LONGBRANCH FIRE WATER (punch for 48)

1 quart orange juice
1 pint pineapple juice
8 ounces lemon juice
4 ounces lime juice
4 ounces orange curacao
2 quarts Sauterne
1/2 quart rum
2 fifths 7-Up

Combine all ingredients and chill. Serve over ice cubes.

Marilouise Hanson

JOE FOR ALL (serves 48)

1 egg; shell and all
1-1/4 lbs. regular grind coffee
1 cup cold water
9 quarts cold water

Mix thoroughly egg; broken shell and coffee together; add 1 cup water. Tie coffee mixture in a large cheese cloth bag, allowing room for coffee to expand. Immerse coffee bag in large pot containing 9 quarts water. Bring to a boil. Remove from heat and let coffee stand 4 or 5 minutes. Remove bag and stir.

Roxane Brooks North

ANNIE OAKLEY ADE (serves 100)

Boil for 10 minutes; 4 cups water and 4 lbs. sugar. Cool and add 7-1/2 cups lemon juice. Stir in contents of 2 #2-1/2 can pineapple and 8 sliced oranges, 4 gallons water. Serve over ice.

CORRALFULL CHILE CON CARNE (serves 25)

4 large onions, minced
4 cloves garlic, minced
4 green peppers, minced
1 cup olive oil or fat
5 lbs. ground beef
3 cups canned tomatoes
2 teaspoons celery salt
1/4 teaspoon cayenne pepper
2 teaspoons kummel or caraway seeds
4 bay leaves, minced
4 tablespoons Mexican chili powder
1/2 teaspoon dry basil
4 can #2 red kidney beans or 10 cups cooked kidney beans.

Saute onion, garlic and green pepper in oil till golden; add beef and brown well over low flame. Stir in tomatoes and other seasonings, simmer covered until beef is done. About 1 hour. But the longer it simmers the better it gets. Thirty minutes before serving add the beans.

Roxane Brooks North

PIT COOKED PIG

1 leg (10 to 15 lbs.) fresh pork

Marinade:

1/2 gallon dry sherry	1 or 2 small ginger
1/3 cup soy	root grated or :
1 can (6 oz.) frozen	crushed
lime juice	1 large clove minced
1 cup frozen or canned	garlic
papaya	3 tablespoons seasoned
	salt

Trim off excess fat and roll meat. Marinate overnight. Start fire in rock lined pit about 8 AM...At noon wrap leg in Ti leaves then clean sheeting then burlap; tie with wire. Saturate wrap in marinade, bury meat in coals, cover with dirt; eat at 8 PM
Serves 16-24.

FEEDBAG BEANS (serves 60)

8 lbs. small red beans
8 lbs. ground chuck, cooked in a frying pan
while stirring with fork to crumble meat.
1 lb. sliced bacon, diced
8 small cans tomato sauce
5 medium yellow onions, chopped medium fine
1 jar "Grandma's Spanish Seasoning" (16 tea-
spoons)
4 tablespoons Worcestershire sauce
3 tablespoons barbeque sauce
1 tablespoon taco sauce
3 teaspoons garlic powder
Salt and pepper to taste
Soak beans overnight. Simmer beans and
bacon till beans are tender. A large turkey
roaster in the oven set at 250° solves
the problem of a large enough container,
eliminating the chance of beans scorching.
Add all other ingredients and continue to
simmer for at least an hour to blend season-
ings. I served this to at least 60 Junior
Horsemen after they had spent the evening
selling sacks of manure to raise money for
their riding lessons. I got no complaints.

Jewel Ware

LILLY LANGTREE SALAD DRESSING (Wine-French)

3 cups catsup	1-1/2 tablespoons
2-1/2 cups wine vinegar	garlic powder
3 cup burgundy wine	1/3 cup sugar
4 cups oil	2 pinches Italian
1-1/2 tablespoons dry	seasoning
mustard	3 tablespoons salt

Combine ingredients in large container and
stir vigorously. Makes 1 gallon. Pour over
salad greens...remove greens, drink the dres-
sing and let someone else drive you home!!

Ray & Twyla Benevedes





UNBRANDED

MISCELLANEOUS

REMUDA MINCEMEAT

3 bowls coarse ground, cooked venison or beef
5 bowls chopped apples
1 bowl molasses 1 bowl cider vinegar
1 bowl cider or brandy; any combination to
 suit your taste
1 bowl suet, coarsely ground
2 bowls raisins
1/2 bowl citron
4 bowls sugar
Juice of 3 lemons and 3 oranges
2 tablespoons cloves
2 tablespoons cinnamon
2 tablespoons nutmeg
1 tablespoon salt
1 tablespoon pepper
Combine ingredients and cook slowly for 1
hour. Seal in sterilized jars. This is an
old fashioned recipe as you can see from the
measurements, but I had very good results
with it. It makes a very meaty, rich mince-
meat.

From my Aunt Emma
Jewel Ware

BUCKEROOS (Ruthie's Sloppy Joes)

A warm quickie for lunch or dinner....

1 lb. ground beef
1 large onion, chopped
1 large green bell pepper, chopped
1 bottle (14 oz.) ketchup
Brown ground beef in skillet with green
pepper and onion. Add the ketchup, season
with salt and pepper, and simmer for a few
minutes. Serve over bread slices or ham-
burger buns.

From my mother-in-law, Ruth Moranda.....

Andy Moranda

SHETLAND PONY MARMALADE

Hoot Mon! It's an original from Gerry's great grandmother in Scotland. Arleen says even people who don't normally like marmalade like this!

1 dozen navel oranges

2 lemons

1 lb. sugar to each lb. of pulp...see below
Water

Squeeze oranges and lemons...put fruit thru meat chopper and to each quart of juice and pulp add 2 quarts of water. Let stand in a large pot 24 hours. Heat and cook slowly 45 minutes and then let stand another 24 hours. After which add lb. of sugar to each lb. of juice and pulp, a cup of lemon juice; cook 45 minutes. Pour into glasses and seal...let stand a day or two.

Arleen Wetmore

POMO PEAR AMBER

12 medium size Lake County Pears

1 #2-1/2 size can sliced pineapple

2 large oranges

3/4 as much sugar as pulp...see below

4 ounce bottle maraschine cherries

Wash, peel and cube pears. Drain juice from canned pineapple and save. Cut pineapple into smaller cubes and add to pears. Cut oranges (with peel on) into cubes and add to above. Measure fruit into large bowl; add 3/4 as much sugar as fruit pulp. Add pineapple juice and liquid from bottle of cherries, let stand overnight. Next day cook slowly, about 2 hours till slightly thick and transparent, stir occasionally. Add the cherries, sliced and cook 5 minutes longer. Pour into hot sterilized jars and seal. Makes 6 pints. From the office of the Lake County Home and Farm Advisor.

Are you cooking any kind of pasta? Noodles, spaghetti, macaroni? A few drops of oil added to the boiling water makes it more pliable and keeps it from sticking to the pot.

"HOT STUFF" (Marna's Barbeque sauce)

1 #2 can solid pack tomatoes
2 cups water
1 (7 ounce) can tomato paste
2 dried red chile peppers, seeds removed
2 tablespoons sugar
1/2 cup catsup
2 teaspoons Worcestershire sauce
2 teaspoons chile powder
Juice of 2 lemons
1/4 cup wine vinegar
2-1/2 teaspoons salt
1/4 teaspoon cayenne
1 teaspoon Tobasco sauce
1 large onion chopped fine
2 cloves garlic, chopped fine
2 bay leaves
1/2 lb. butter
2 tablespoons dry mustard
Combine all ingredients and simmer over low heat for an hour or more. Strain if desired. May be frozen for a long period. It is delicious on any meat, over hot dogs and hamburgers. Should be put on towards the last of broiling and barbequeing.

Edwyna Hendricks

Did you know you can put your frozen meat (leg of lamb, beef roast, venison) with seasoning etc. into aluminum foil; wrapped loosely tent fashion and cook 1/2 the required time in the AM....spend the day away from home with the oven off meat inside in the foil return and finish cooking for dinner. Open foil for last minutes to brown meat.

MUSTANG MUSHROOM SAUCE

1/2 lb. fresh mushrooms
3 tablespoons butter
1 small onion; chopped
2 tablespoons lemon juice
1 teaspoon Worcestershire sauce
1/4 cup sweet cream
1 teaspoon salt
1/8 teaspoon pepper
Melt butter in sauce pan. Add chopped mushrooms and onions; simmer till tender. Add remaining ingredients and bring to a boil... or
Buy the Frozen Mushroom Sauce at Safeway and I'll check you out at aisle #6...!

Donna Hunter

DESERT SUNRISE SAUCE (Orange for Sweet Potatoes)

1/2 cup white sugar
1/2 cup brown sugar
1 cup orange juice
2 tablespoons cornstarch
4 tablespoons butter
Cook all but butter until thick. Add butter to sauce and pour mixture over cooked sweet potatoes. Bake in oven till potatoes are hot.

Dorothy Flora

ROOTIE TOOTIE HAM GLAZE

Spread ham with mustard and allspice and let cook half the total time. Then cover with orange marmalade and finish cooking. Soak canned Mandarin oranges in Sauterne, drain and heat with ham last five minutes of cooking. Garnish platter with them.

Roxane Brooks North

SEMF GURKEN (mustard cucumbers)

This recipe has been graciously given to me by Mrs. Frieda Kubla. Please don't mistake these for any kind of cucumber pickle you have ever bought or eaten in this country. They are very popular in Germany and it is impossible to buy them here. One of the nice features is that the cucumbers used must be very ripe; either almost all white or yellow in color. It is a wonderful way to use those cucumbers you've grown and not picked early enough for salads or other kinds of pickles.

First peel and cut lengthwise extra ripe cucumbers. With a spoon scrape out all the seeds and the soft parts.

10 lb. cucumber flesh (after peeled, sliced and scraped

300 grams (20 tablespoons) salt

250 grams (1/2 lb) pearl onions or larger onions chopped into small pieces

1/2 piece horseradish root or 1 whole small jar horseradish not creamed style

10 whole allspice

15 to 20 peppercorns

100 grams (2 small boxes) mustard seed

1-1/2 quart white vinegar

1 quart water

600 grams (a little bit over a lb.) sugar

How to do it:

Put the prepared (sliced etc.) cucumbers into large crock or bowl and cover with salt. Let stand for about 24 hours. Take them out of juice that formed put on clean towel and dry. Cook vinegar, water and sugar. Remove from heat when it boils. Pack cucumbers in jars layering them with onions, horseradish, allspice, peppercorns and mustard seed. Pour hot vinegar over and seal. After a week they are ready; will keep long time in cool dry place.

Roxane Brooks North

PONY EXPRESS PICKLES

(as related by an old Hungarian lady)

Wash and pack cucumbers in jars.

Place dill and garlic in jars. Red hot peppers too.

Bring 2 quarts water to boil and add 1 quart vinegar plus 1 cup salt (a little less)

While boiling hard, pour over cucumbers and seal.

Note: use non-iodized salt.

Arleen Wetmore

JACKPOT OLIVES

2 cloves garlic

2 tablespoons parsley

1 7 ounce pitted ripe olives (jar)

2 tablespoons salad oil or olive oil

Slice garlic and string on toothpicks and tuck down in can of undrained olives.

Cover and let stand at room temperature several hours or chill overnight. To serve, heat olives and garlic in small amount of the olive liquid with salad oil added. Set out cocktail picks or toothpicks for spearing olives.

CATTLEMEN'S ONIONS

Trim and peel green onions and set in a glass to which you cut up cloves of garlic (2 cloves) and 1/2 cup olive oil and 1/4 cup of wine vinegar. Marinate for a couple of days before serving.

Arleen Wetmore

Wrap stuffed green olives, pitted ripe olives large shrimp or small oysters (seasoned with lemon juice and Worcestershire) in bacon. Broil till bacon is crisp.

A. Nonymous

TEXAS LONGHORNS (Cheese filled rolls)

1/3 cup olive oil

1 lb. very sharp cheese

1 can tomato sauce

4 or 5 green onions

2 green chili peppers

1 pint stuffed olives, green

Put cheese, onions, peppers, olives through food chopper; then add oil and tomato sauce.

Hollow out long Sourdough French rolls;

put in filling wrap each roll with foil and

place in very slow oven for 20 minutes to

30 minutes. Enough filling for about 8 rolls.

Dorothy Flora

"HOOZIE" (leftover steak)

Take your left-over cooked steak and grind

it. Do not use uncooked fresh ground beef

Brown the ground steak in butter or margarine.

Add enough water to make it gravy like.

Season with salt and pepper. Serve over

toast for a tasty luncheon dish.

Doris Davis

MARINATING MEAT

This is handy and makes for an easy clean up.

When marinating meats, place it in a plastic

bag with the marinating sauce and seal with

a wire tie. Turn the bag from time to time

and the marinate will permeate the meat more

thoroughly than if it were only resting in

the sauce in a pan.

Katherine Edwards

WAGON TRAIN LOAF

Easy to take anywhere and is darn good!

1 whole loaf of unsliced sandwich bread

1/2 pint of sour cream

1 pkg. onion soup mix

1 avocado, mashed

2 (8 ounce) pkg. cream cheese

3 hard cooked eggs

2 tablespoons mayonnaise

A little cream

Combine sour cream with onion soup mix. Combine avocado with one package of cream cheese. Combine mashed hard cooked eggs with mayonnaise. Remove crust from bread, leaving bottom crust till last. Slice loaf into 4 long slices. Butter each slice with one of the above fillings. Place one on top of the other till loaf is assembled. For best results, wrap loaf in cloth and place a slight even weight on filled loaf for about 1 hour. Soften cream cheese with cream and spread on outside of loaf as icing on a cake. To serve cut with a serrated knife into 1" slices. Makes 12 servings.

Katherine Edwards

MAVE-RICK SANDWICH

First ate this in a small roadside restaurant on the Colorado or Texas border... Between two pieces of white bread put some ham and cheese. In a large bowl make a French toast batter adding a little milk to the beaten eggs. Dip the sandwich into batter thoroughly soaking both sides of sandwich very well. Might even pour a little extra batter on top piece after you have it in the pan. Then proceed as tho you were making French toast browning one side of sandwich and turning to get other brown. Serve when done.

Rick Tram

SMOKE SIGNAL (chili sauce)

12 large firm tomatoes
4 large tart apples
2 large onions
4 large green peppers
2-1/2 cups dark brown sugar
1 pint best cider vinegar
2 tablespoons (level) salt
1 teaspoon dry mustard
1 teaspoon celery seed
1 teaspoon cayenne pepper
1 tablespoon cinnamon
dash black pepper

Peel and put through a grinder: tomatoes, apples, onions and green peppers. Boil about 1/2 hour then add the remaining ingredients. Cook slowly about 2-1/2 hours after a full boil. Makes about 4 pints chili sauce.

Mary Pat Adams

GREEN GODDES GAMBLE (sandwich)

1 bottle Creamy Green Goddess Salad Dressing
1 can tuna
sliced swiss cheese
slices of rye bread
Spread bread slices with the salad dressing (or one slice of each sandwich may be spread with mayonnaise.) Spread a layer of tuna on each sandwich half and top with slices of swiss cheese. Top with another slice of prepared bread and your sandwich is complete.

Kathy Wooldridge

BRUSH FIRE BBQ SAUCE

1 #2 can solid pack tomatoes
2 cups water
1 7 oz. can tomato paste
2 dried chili peppers, seeded and stems removed
2 tablespoons sugar
1/2 cup catsup
2 tablespoons Worcestershire sauce
2 teaspoons chili powder
juice of 2 lemons
1/4 cup wine vinegar
2-1/2 teaspoons salt
1/4 teaspoon cayenne pepper
1/4 teaspoon Tobasco sauce
1 large onion, chopped 2 bay leaves
1/2 lb. butter 2 teaspoons dry mustard
Combine all ingredients and simmer over low heat for an hour or more. Strain, if desired.

Janie Neher

JESSE JAMES JERKY (homemade beef jerky)

Beef flank steak or brisket (lean)
1/2 cup soy sauce
1/4 teaspoon garlic salt
1/4 teaspoon lemon pepper
Trim off all fat from the beef flank steak or brisket. Cut lengthwise with the grain of the meat into long thin strips, no more than 1/4 inch thick. Combine the soy sauce, garlic salt, and lemon pepper and pour over the beef strips. Toss until well coated. Place a wire rack on a baking sheet, and arrange the beef strips on the rack to touch but not overlap. Bake in a very slow oven

(continued on next page)

JESSE JAMES JERKY (continued)

(150 to 175°) overnight or 10 to 12 hours. Store dried jerky at room temperature in an airtight container. If all the fat has been removed, the beef jerky will keep indefinitely.

Maria Danforth

MOONSHINER'S MINCE MEAT (a 1915 recipe)

1-1/2 lbs. suet (ground)
2 lbs. lean beef or venison
8 lbs. apples (measure after peeling)
1-1/2 lbs. raisins
1 lb. currants
2-1/2 lbs. sugar
1 pt. molasses (or fruit juice)
2 teaspoons salt
1 pt. brandy
grated rind from 2 lemons
1 cup sherry
1/4 lb. citron
1/4 lbs. orange peel
1/4 lb. lemon peel
2 teaspoon nutmeg
1 teaspoon allspice
1 teaspoon mace
1/2 teaspoon ginger
1 cup stock

Boil meat until tender. Chop or grind. Add all ingredients and cook 1 hour. Put mincemeat in quart jars and seal. Makes 8 quarts.

Dorothy Ortwein

CRACKER-BARREL CRAB DIP

8 oz. crab
8 oz. Philadelphia Cream Cheese
1/4 teaspoon horseradish
2 tablespoons minced onion
2 tablespoons minced bell pepper
1 tablespoon minced pimiento
1 tablespoon Worcestershire sauce
salt and pepper to taste
slivered almonds (optional)
Mix all ingredients except the almonds together. Spread in corning ware dish or a pie plate. Sprinkle almonds over the top, if desired. Bake in a 350° oven for 15 to 20 minutes. Serve with Wheat Thin Crackers (or others)....eat as a dip or appetizer.

Janie Neher

COMANCHE CHEESE BALL

2 8 oz. pkgs. cream cheese
1 teaspoon garlic powder
1 teaspoon horseradish
1 teaspoon celery salt
1 teaspoon Accent
1 teaspoon onion powder
Combine cheese and seasonings. Roll into a ball and refrigerate for 1 hour. Shape ball again, and roll in parsley flakes. Serve with crackers.

Marcia Jerome

SOURDOUGH STARTER

All sourdough recipes are made with a basic starter. A sourish fermentation of water, sugar and flour that leavens and flavors the baked product. To make the Starter; either use commercial yeast or let the batter gather its own yeast from the air.

OLD TIME STARTER

This starter gathers yeast from the air to provide leavening.

2 cup unsifted flour

2 tablespoons sugar

1 tablespoon salt

1-1/2 cup water

1 tablespoon vinegar

Combine flour, sugar and salt in a stone crock or bowl. Mix well. Add water and beat to a smooth batter. Add vinegar. Cover with cheesecloth; set in a warm place till thoroughly sour. You determine this by the yeasty smell, usually takes about 12 hours or more.

MODERN STARTER

You use commercial yeast in this starter for flavor and leavening.

1/2 pkg compressed yeast or 1-1/4 teaspoon active dry yeast

2 cups unsifted flour

2 tablespoons sugar

2-1/2 cups water

Combine all ingredients in a stone crock or bowl. Beat well. Cover with cheesecloth and let stand for 2 days in constantly warm place.

Note: Refrigerate Starter in loosely covered container between bakings; always remember to replenish original starter after some has been taken out for biscuits, bread, etc.

I am in debt to Mrs. Stack for stimulating my interest in Sourdough cookery.

Starter recipes from old Sunset Magazine

Roxane Brooks North



PEN

HORSES, RIDERS,
NONSENSE, & LAFFS

ELEPHANT STEW (serves 3,800)

1 elephant
2 cups salt
2 cups pepper

Cut elephant into 1 inch cubes...(allow approximately 72 days for this procedure), frequently adding pinches of salt and pepper. Cook over a kerosene fire for about four weeks at 465°. If more than 3,800 guests are expected for dinner, two rabbits may be added. But do this only if necessary, as most people do not like to find hare in their stew.

....as submitted to the Press Democrat by their columnist-about-town, Gaye LeBaron, which she obtained from her obliging butcher. All queries regarding availability of elephant meat, advisability of using additional spices, etc., will be referred by Gaye to her butcher, who prefers to remain anonymous.

Clipped from the Santa Rosa Press
Democrat by

Jewel Ware



ROAST WHIRLING WHIMPUS (an anonymous
contribution)

It is rumored that this recipe comes from the Northwest Woods, but was outlawed due to the unusual ingredients. It has further been stated (not under oath) that a torn half of the recipe was found in the left hand of a deceased 39'er (very early 49'er). The other half was not found for many years, but was finally located in Hong Kong in a little waterfront bar on Ei Lei Alley. It was then smuggled up the Red River into Lake County. The very daring should use the original recipe. Substitutions are suggested for those who wish their lives to be peaceful and serene. This is submitted anonymously for obvious reasons:

ORIGINAL RECIPE. Bake in a covered Dutch oven; 4 Whirling Whimpus Chops, 1 inch thick, for 25 minutes. Blend the following ingredients until smooth:

1/2 teaspoon grated orange peel
1 clove garlic 1/4 cup brown sugar
1 teaspoon salt 3 tables. Skunk Oil
1/4 teas. pepper 1/2 cup Cactus Pulp
Horse Liniment to taste

1 small onion, cut up
1/2 teaspoon ground ginger

Pour the concoction over the chops and bake until tender (about 40 minutes.) COOL DOWN-WIND FROM CAMP.

FOR THE SENSIBLE. Substitute center cut pork chops in a covered dish or pan. Substitute cider vinegar for the Skunk Oil use crushed pineapple instead of Cactus Pulp; a dash of Tobasco will replace the Horse Liniment.

(Possibly submitted by the winner of the Clearlake Horsemen Liar's Contest.)

BEER BARBECUED STEAK (with a hint of garlic)

1 case of beer (any brand will do)

steak

sauce: bottled barbecue sauce, some Worcestershire sauce, anything else that's handy

garlic salt

Start fire in barbecue. Open a can of beer. Spread sauce on steaks and sprinkle generously with garlic. When beer is finished, spread coals around. Open another beer and place steaks on barbecue grate. After that beer is finished, turn meat and open another can of beer. When the last drop is gone, the steaks...and the barbecuer...should be finished! Serve the steaks to the guests with the remainder of the beer so they won't notice the "burnt offering". (The cook will eat later when he wakes up.)

Bob Moranda

SUPERSTITION MOUNTAIN OYSTERS (a la Janie Neher)

1 brown paper sack of mountain oysters

1 sharp knife

1 strong stomach

Open bag, take out "raw" oysters, and slit open outer covering with the sharp knife... hoping stomach remains strong.

Read thru 150 recipe books to find recipe for this questionable delicacy.

Feed oysters to the dogs and go out to dinner.

This recipe is based on an old family recipe developed last spring after a trip to the Middleridge Ranch during calf marking season.

Janie Neher

"It's lucky Paul Revere didn't have any teenagers...the horse wouldn't have been back home in time for his midnight ride."

"HORSE & RIDER" November 1974

HORSEMANS' BAKED COON

1 ole boar coon

Persimmons

2 gallons vinegar or "wild cat"

Cold baked taters

Catch 1 ole boar coon. Fatten him for 2 months on persimmons. Kill: remove all hair, skin and fuzz. Wash several times. Soak overnight in vinegar or "wild cat". Bake for 8 hours in iron pot at 1200° degrees. Garnish on platter with cold taters. Serve to all Horsemen who disagree with you on anything! Feed gravy to dogs.

Yield: 20 servings.

Comment: Will help keep your entertainment chores to a minimum!

The Arkansas Traveler guarantees this as the best method of catching your prey for a frog's leg dinner: Pull up a large comfortable stone under a shady tree on the bank of a "froggy" stream. One at a time pitch "B-B's" at your bull frog. He won't be able to resist them; swallow them just like flys. Ten or fifteen "B-B's" later walk over, pick him up and put him in your gunny sack; he sure can't move with all them "B-B's" in him!

SOUPE de BOUILLON

14 gallons of water

and

1 onion

Wayne Dunnebeck

RESAPEE FOR BRED (Navy Style)

Furst you take 5 handfulls of sugar. Enuff lard to make hevvy paist when you mix it with sugar, 4 or 5 good pinches of salt. If you use seawater fergit the salt. 5 helmits of flour. Handfull of spud yeast, which you gotta make yourself. Sumtimes this is to much and then agin it aint. If its raining you gotta use more. 1 helmit of water, size 7-1/2. If using swamp water boil furst. Directions for puttin all this together. It don't make much difference how you mix this but do it fer quite awhile. It will git reel thick. When it gits to where you can't hardly gitcha hands out, then its done. The mixin that is. Now it will start puffin up. (If it dont that wont hurt non.) Us bakers calls this fermentin. There's a mess of little bugs inside making alcahol. I think...inyway, from this point you gotta start bein more careful cause this doe is reel delicut. After it puffs up reel big, nock it down. Sumtimes it will fall all by itself and save you the trouble. Cut it off in chunks with yer bayonet and wad it up in balls about the size of yer head. You shood get about 3 balls. It shood rize agin then its reddy to eat after you bake it sum. If you cant find iny bred pans you can wash up sum tin cans and use em. You'll find that the bottoms will burn furst so about 1/2 way thru you gotta turn them over. The furst time you make this bred it mite not be so hot but its eazy after awhile. This is enuff fur about 30 men but if the furst few men in chow line duz a lot of bichin youll have enuff fer the hole iland. Oh, yes, if yer baking this fur the C.O. its gotta be nice and richer so thro in an extra handful of sugar.

As given to Rick Tram by a Navy Cook.

HOW TO COOK A HUSBAND

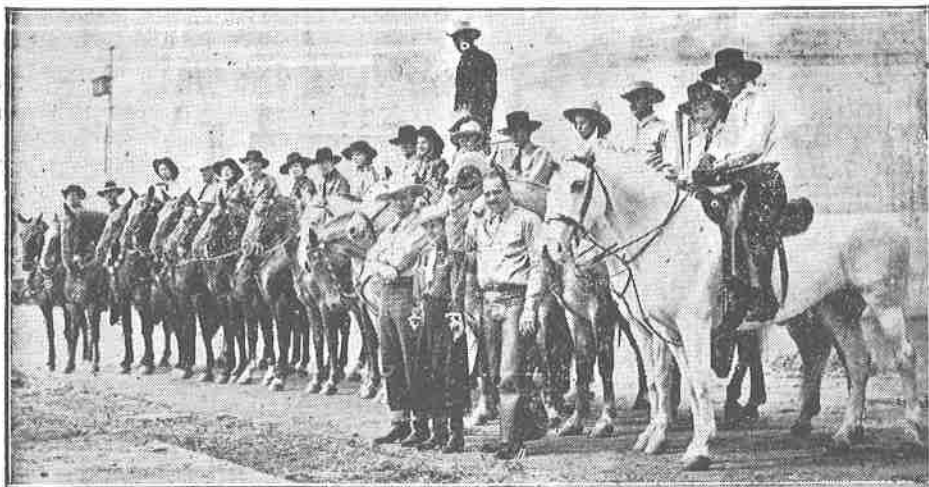
Some women keep their husbands in a stew by irritating words and ways; others waste them. Some keep them in a pickle all their lives, no husband will be tender and good if treated in such ways, but they are extremely delicious when properly managed over a steady heat.

Be sure to select him yourself, as tastes differ. Do not go to the market for him, as the best ones are always brought to the door. See that the linen in which he is wrapped and in which you later wrap him is nicely washed, mended and ironed. See that it has its full quota of buttons and strings sewed on neatly.

Tie him into the kettle by a strong silken cord of comfort; the one called duty is only jute and is apt to be weak. If he flies out of the kettle, he is apt to be burned and crusty around the edges; since like crabs and lobsters, he must be cooked while alive. Have a clear steady fire colored with love, tidiness and good cheer. Set him as near to it as may seem best, if he sputters; have patience, some husbands do this until they are quite done. Add a little sugar in the form of what experienced confectioners call kisses; avoid vinegar and pepper by all means. A little spice of some sort may add flavor, but it must be added with delicate taste. Do not stick any sharp instruments into him to see if he is becoming tender. You will know by instinct when he is done. You will then find him very digestible, agreeing perfectly with your appetite and tastes. He will keep as long as you want him; unless you carelessly set him in too cool a place. This is advice to a wife: advice to a husband must be given by someone else.

Eric Ford

MOUNTED QUADRILLE TEAM AT TREASURE ISLAND



Lake county's mounted Quadrille team of sixteen as they appeared in the premier opening of the World's Fair Rodeo on Treasure Island last Friday, Saturday and Sunday. Dressed in colorful cowboy and cowgirl style with each couple perfectly matched as to costume color, trappings and horses, the group made a decided hit with Exposition visitors.

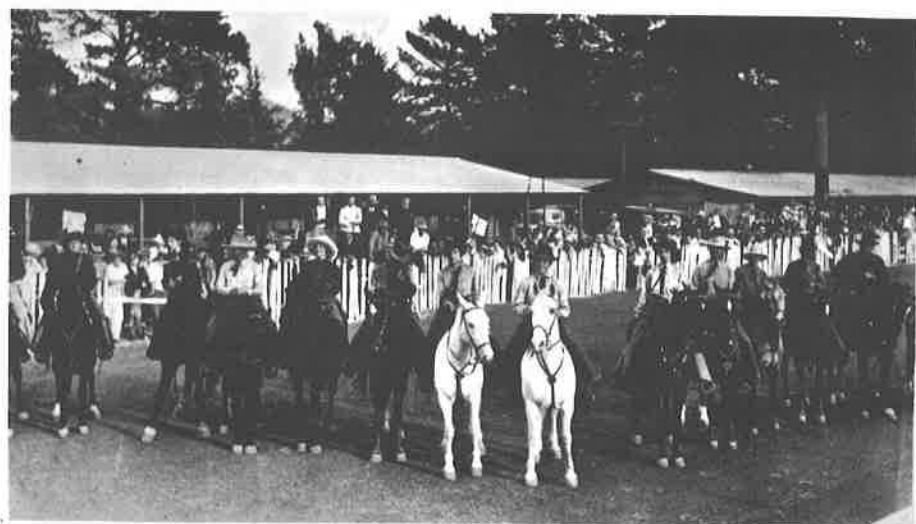
So impressive was the show put on by this group that several offers of extended professional engagements were received by Raymond Edwards, manager, and W. M. Patterson, caller and trainer of the Quadrille, including performances during the entire World's Fair Rodeo on Treasure Island; showings at The Cavalcade (featured western attraction of the Exposition), and several big prominent rodeos of the State.

Representing Lake county during the three day exhibition were: Frank Shaul and Mrs. Oscar Holdenried, Pete Scott and Miss Laura Cook, H. G. Crawford and Miss Barbara Waite, Mr. and Mrs. Tobie Butler, Elmer Kelsey and Mrs. W. M. Patterson, Oscar Holdenried and Mrs. Gessner Green, Joe Waite and Miss Audrey Jones, Bobby Anton and his mother, Mrs. J. C. Anton; also Alden Jones, Betty Adams and Craig Manning with W. M. Patterson calling the Quadrille. (Photos Redwood Empire Association.)





TOP RIGHT PICTURE: Lee Conrad, Joe Waite, Betty Wheeler, Craig Manning, Marta Bemrod, Tobe Butler, Midge Patterson, Pat Crawford, Ernie Green, Oscar Holdenreid, Meg Anton, Howard Crawford, Frank Shaul, Bob Anton, Harry Bemrod, Thressa Holdenreid



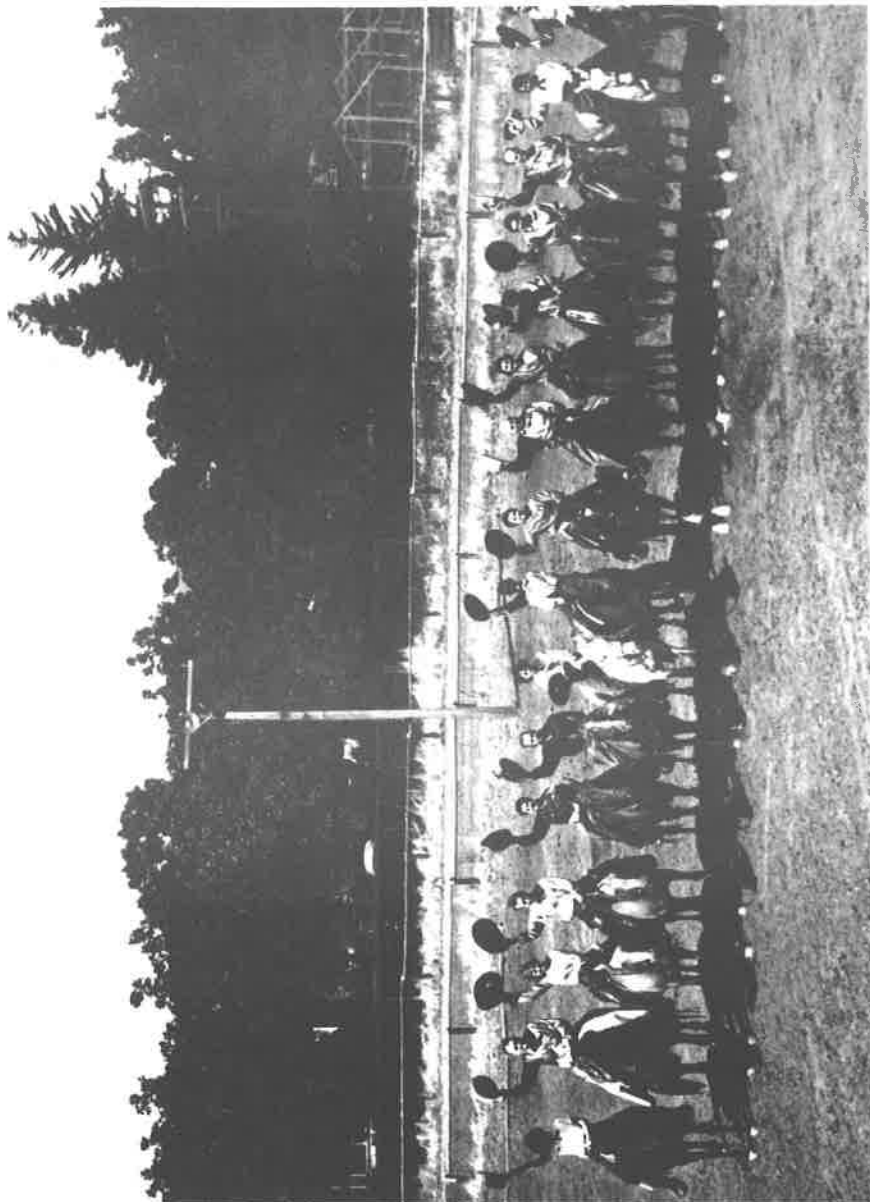
Quadrille Team Performs at Sonoma County Horse Show

Lake county's famous quadrille team took the limelight at the Sonoma County Fair and Horse Show Saturday night and following their performance were entertained at a delicious banquet at the Occidental Hotel, the Sonoma County Cavaliers.

The quadrille put on a splendid show for the thousands of spectators who gathered for the final day and were highly complimented.

The quadrille team opened with the Sonoma Fair four years ago and have appeared at each horse show since. Mr. Scott, Santa Rosa band leader, played for the performance Sunday as he had done in the past and the members of the team deeply appreciated his splendid cooperation.

Those making the trip were: Mr. and Mrs. Oscar Holdenried, Mr. and Mrs. Tobe Butler, Mr. and Mrs. W. M. Patterson, Joe Waite and daughter, Barbara, H. G. Crawford and son, Pat, Pete Scott, Laura Cook, Ernestine Green, Audrey Jones, Betty Adams, Craig Manning, Elmer Kelsay, Frank Shaul and Alden Jones.





HUNTER'S PT. RIDE,
JUNE 1964: Tobe Butler
saddling up.

KONOCTI TRAIL RIDE,
NOV. 1965: Patty &
Terry Wright



HUNTER'S PT. RIDE,
JUNE 1964; Lyla Grigsby
and "Cindy"



TOP LEFT: Frank Shaul,
Theresa Holdenreid
LOWER LEFT: Breakfast at
MOTE RANCH (Clyde Wilds
on the right)



TOP RIGHT: Pat Patterson

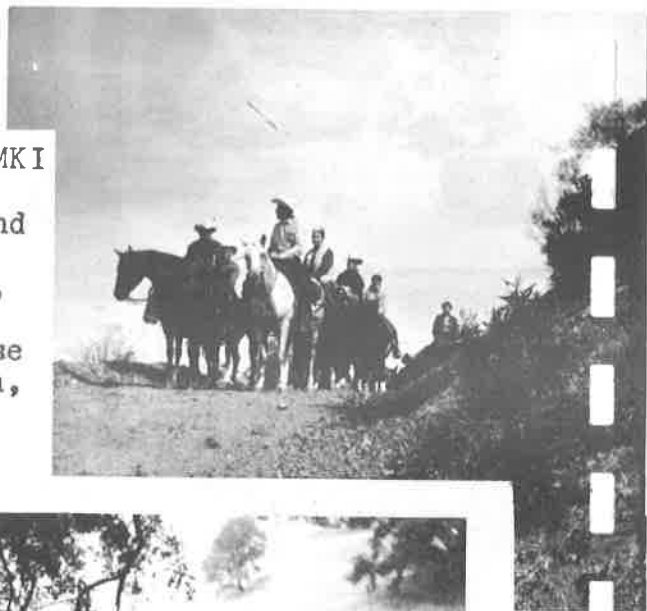




POTTER VALLEY TO TOMKI
TWO DAY RIDE 1971

Top: Lyle Kitchen and
Harry Strugnell

Bottom: Lynn Hanson,
Mamie Baldwin, Jaye
Strugnell, Marilouise
Hanson, Lyle Kitchen,
Mary Dempsey, Mike
Dempsey





TOP:
EEL RIVER THREE DAY
RIDE, OCT. 1962

CENTER:
SAN HEDRIN TWO DAY
RIDE, OCT. 1965:
Beulah Tocher waits
her turn as Ray Neher
takes his mule over a
trail obstacle.

BOTTOM:
WITTER SPRINGS RIDE ,
APRIL 1968





**MAY 1950.....PREPARING FOR ENDURANCE RIDE
(top to bottom)**

- | | |
|--|--------------------------------|
| 1) Tex Moon, Wayne Dunnebeck,
George Mathis | 4) Mae Nicolay |
| 2) Frances, Hayes Twins | 5) Cleo Devoto
Patty Patten |
| 3) George Mathis | 6) Patty Patten |



TOP: Floyd Baldwin
 CENTER: 1967 Halloween Hay Ride
 Janie Neher (Ghostess with the
 Mostess)
 BOTTOM: Senor Charlie Booth



EDWOOD EMPIRE APPALOOSA
SSOC. RIDE - COMSTOCK
ANCH, MIDDLETOWN, APRIL
1966: Grace Flora, Patty
atten, Jewel Ware



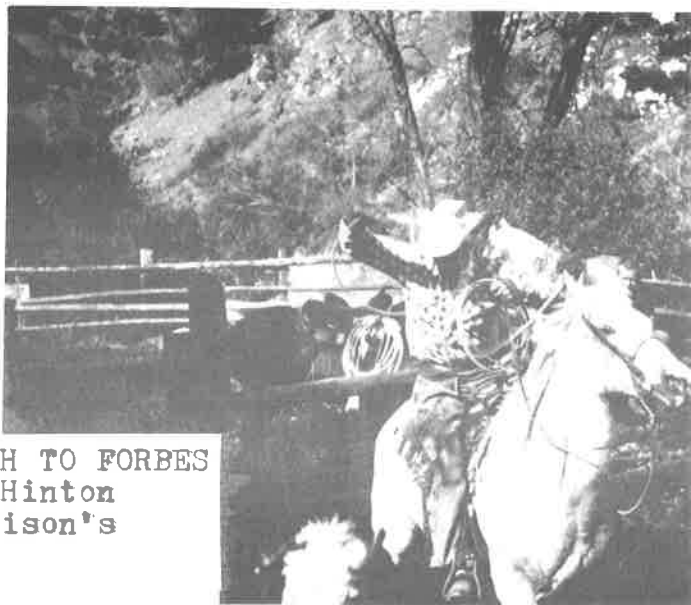
Ken Ware & Grace Flora
eating lunch at BLACK OAK
SPRINGS 1968



LEASK RANCH, POTTERVALLEY
MARCH 1965: Wayne & Ann
Dunnebeck in the rear



**PIE SOCIAL 1965: Auction-
eers...Floyd Baldwin and
Jim Tocher**



**SWEETWATER RANCH TO FORBES
CAMP 1963: Tek Hinton
roping Doc Morrison's
calves**





SCAVENGER HUNT AT HIGHLAND SPRINGS, FEB. 1976
TOP: Judges, Hans Dobusch & Harry Strugnell
BOTTOM: Trophy winners, Elise & Bob Moranda

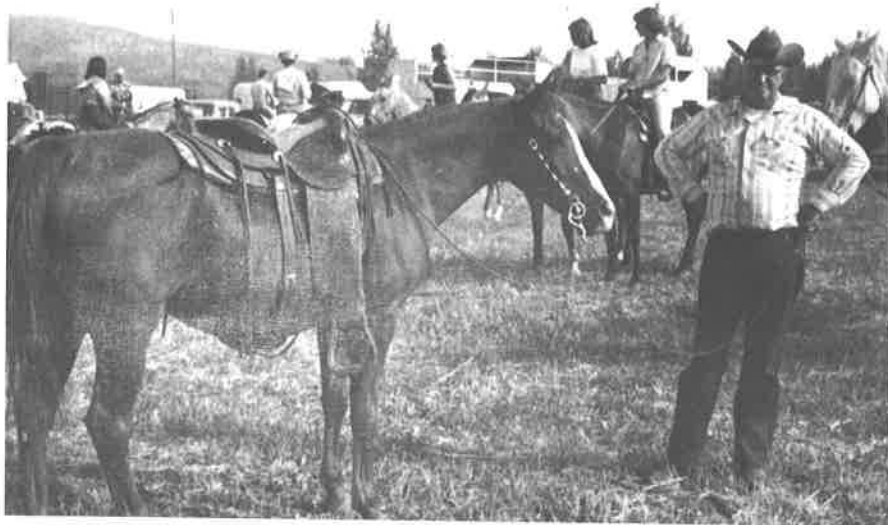


PLAY DAY AT FAIRGROUNDS
TOP: Ray Neher going
round the barrels
CENTER LEFT: Bob Kitchen
CENTER RIGHT: Bill Connors
BOTTOM LEFT: Buster Warren
BOTTOM RIGHT: Bob Moranda





PLAY DAY AT FAIRGROUNDS
 TOP LEFT: Jaye & Harry
 Strugnell announcing
 TOP RIGHT: Mike Dempsey
 CENTER: Marilyn Wood,
 pole bending
 BOTTOM: Mike Dempsey and
 passenger heading for the
 finish line in the hide
 race.



SHELDON DEACON RANCH BBQ AND FLAYDAY SEPT. 1966
 TOP: Grace Flora, Roxane North -announcing
 BOTTOM: Jim Ortwein



COURTHOUSE DEDICATION PARADE SEPT., 1968:

TOP: "Indian" - Bill Gray,
Dennis Pluth, carrying the
mail

CENTER: Jim Flora riding
"Pat" with silver mounted
saddle and bridle

BOTTOM: Ray Neher riding
"Timmy"





Frank Sylva & Ken Ware...with mischief in mind



LUNCH STOP FOR THE RIDERS - TWO DAY RIDE AT
CACHE CREEK OCT., 1975: Charlie Reid, Barbara
Kroboth, Mary Dempsey, Toots Warren, Marilyn
Sperling, Buster Warren



EARLY 1940's RIDE TO MOTE RANCH, MORGAN VALLEY SOUTHEAST OF LOWER LAKE
 AMONG RIDERS ARE: Frank Shaul, Bob Anton, Oscar and Thressa Holdenreid,
 Clyde Wilds, Tobe Butler, Pat and Midge Patterson





BUCKNELL FLATS TWO DAY
RIDE, MAY 1975
TOP: Trailmaster Wray
Dutcher mixing pancakes
while Roy Boynton watches



CENTER: Breakfast chow
line, Elise Moranda,
Sharon Leuzinger, Jewel
& Ken Ware, Ross Ford

BOTTOM LEFT: Slim
Murchison, Wray Dutcher

BOTTOM RIGHT: Lunch stop
at the "Old Ice Pond"





SHELDON DEACON RANCH BBQ AND PLAYDAY, SEPT. 1966
 TOP LEFT: Jim Flora, Jewel Ware, Roxane North
 TOP RIGHT: RAY Neher-flag race
 BOTTOM: Joanne Curry, Ken Ware - musical tires



RECIPE ROUND-UP

appetizers

CRACKER BARREL CRAB DIP 163

COMANCHE CHEESE BALL 163

JACKPOT OLIVES 157

CATTLEMAN'S ONIONS 157

PONY EXPRESS PICKLES 157

SEMF GURKEN 156

almonds

HEAVENLY HASH 132

apple

COWPOKE SALAD 32

49 'ER SALAD 34

SANTA FE CAKE 86

TRAIN ROBBER'S APPLE TORTE 97

APACHE APPLE SQUARES 104

OZARK PUDDING 113

apple butter

ANNIE OAKLEY CAKE 97

apple sauce

CALGARY STAMPEDE 95

ABELKAGE 95

BUFFALO CAKE 96

HOMESTEAD CAKE 96

IMAGINATION PUDDING 115

apricots

ACEY-DUECEY APRICOT SALAD 37

avocado

TUMBLING TUMBLEWEED SALAD 23

RODEO RING MOLD 33

bagels

WILD BURROS 17

banana

BOXSTALL BREAD 5

GOLD RUSH 32

FLORIDA ORANGE DESSERT 35

REDMAN'S CASSEROLE 62

barbeque sauce

HOT STUFF 154

BRUSH FIRE BBQ SAUCE 161

barbequed meat

BRANDING IRON SPARERIBS 65

BEER BARBEQUED STEAK 167

beans, green

ALFALFA HAY 49
INDIAN COUNCIL 140
BEAN MARINADE 140

beans, other

COW TOWN CHICKEN AND BEAN CASSEROLE 71
INJUN TRIBE TAMALE PIE 73
TORTILLA PIE 75
CALICO BEANS 134
BUSHWHACKED 134
BOOTHILL BEANS 135
JUDGE ROY BEANS 135
CABALLERO CHILI 136
BRONCO CASSEROLE 137
BAKED BEANS SANTA CRUZ 138
BRUNA BONOR 138
FRIJOLES CON QUESO 139
WILD MUSTANG SALAD 139
INDIAN COUNCIL 140
BEAN MARINADE 140
BEAN HOLE BEANS 141
CORRALFUL CHILI CON CARNE 150
FEEDBAG BEANS 151

beef

HOMEMADE CORNED BEEF 51
OLD CROW CORNED BEEF 52
RIM RIDER'S CHUCK ROAST 53
SAUERBRATEN 54
HUNGARIAN COWBOY'S DINNER 60
FRENCH CORRAL 59
BOOZEY BRANGUS BULL 58
PRONTO STROGANOFF 61
JESSE JAMES JERKY 161
MOONSHINER'S MINCE MEAT 162

beverages

LONG BRANCH FIREWATER 149
ANNIE OAKLEY ADE 149
JOE FOR ALL 149

biscuits

OLD STU'S DEER CAMP SODA BISCUITS 1
CHASE THEMSELVES SODA BISCUITS 1
CLAM DIGGERS PIE 80

bran

MEADOW MUFFINS 4

bread

RESAPEE FOR BRED 170

OLD STU'S DEER CAMP SODA BISCUITS 1

CHASE THEMSELVES SODA BISCUITS 1

MEADOW MUFFINS 4

BULLDOGGER CORN MUFFINS 4

OLD FASHIONED CORN DODGERS 5

BOXSTALL BREAD 5

BANDIT BREAD 6

TROPHY BREAD 6

PRAIRIE BREAD 7

MARNA'S COFFEE CAKE 8

BUNKHOUSE COFFEE CAKE 8

DANISH PASTRY 9

FRENCH BREAD 10

JALAPENO CORNBREAD 12

BREAD ON A STICK 12

WELLS FARGO CARGO 13

ZEKE'S ZUCCHINI BREAD 13

20 MULE TEAM BREAD 14

ETHIOPIAN COWBOY BREAD 16

WILD BURROS 17

OLD FAITHFUL 114

TEXAS LONGHORNS 158

SOURDOUGH STARTER 164

cabbage

TEXAS TWO-WEEK SLAW 24

QUICK DRAW COLE SLAW 25

49 'ER SALAD 34

cake

GOLD PAN CAKE 81

PACK STRING POUND CAKE 82

TUNNEL OF FUDGE 81

WINNING HAND WINE CAKE 83

WHACKY CAKE 83

ZUNI ZUCCHINI KAKE 84

E Z LAZY MAN POUND CAKE 84

COMSTOCK LODGE 85

SANTA FE CAKE 86

SOUR DOUGH TERRY'S CHRISTMAS FRUITCAKE 87

cake (continued)

BUNKHOUSE BED ROLL 88
RED'S CARROT CAKE 89
GRANGE CARROT CAKE 89
CHOW LINE CHEESE CAKE 90
DE LISH PEAR CAKE 90
BUTTONS 'N' BOWS 91
DUDE PIE 92
TRAIL RIDERS' GINGERBREAD 92
PANCHO PEARS 93
PACK TRAIN CAKE 94
CRYSTAL PALACE CAKE 94
CALGARY STAMPEDE 95
ABELKAGE 95
BUFFALO CAKE 96
HOMSTEAD CAKE 96
ANNIE OAKLEY CAKE 97
TRAIN ROBBERS' APPLE TORTE 97
MEDICINE MAN CAKE 98
TORTONI BISCOTTI 98
GERMAN CHOCOLATE CAKE 100

cake filling and icing

CHOCOLATE 88
CREAM CHEESE 89
BUTTERMILK 89
SNOW WHIRL FROSTING 99
CENTENNIAL FEATHER FILLING 99
CROW HOP FROSTING 100

candy

TOP GUN TOFFEE 128
RED DOG SALOON NUTS 128
CAN'T BUST 'EMS 129
DATE NUGGETS 130
BROWN BEARS 131
DRUNKEN COWBOYS 131
HONEY BEARS 132
HEAVENLY HASH 132
CANDIED FRUIT PEEL 133

carrots

RED'S CARROT CAKE 89
GRANGE CARROT CAKE 89

cheese, cheddar and american

GRUB STAKE SALAD 31
ACEY-DUECEY APRICOT SALAD 37
PECOS RIVER PIZZA 48
TUMBLEWEED TORTILLA ROLLS 57
STEEPLECHASE RICE 63
PROSPECTOR'S PICKIN'S 64
HACIENDA HAMBURGER 72
INJUN TRIBE TAMALE PIE 73
TORTILLA PIE 75
CLAM DIGGER'S PIE 80
AN ARABIAN "DISH" 80
BRONCO CASSEROLE 137
FRIJOLES CON QUESO 139
TEXAS LONGHORNS 158
MAVE-RICK SANDWICH 159
GREEN GODDESS GAMBLE 160

cheese, cream

GUNSLINGER SALAD 28
RODEO RING MOLD
SIERRA SNOW 34
CROW HOP FROSTING 100
BULLS-EYE PIE 109
CHEESE CAKE PIE 111
WAGON TRAIN LOAF 159
CRACKER-BARREL CRAB DIP 163
COMANCHE CHEESE BALL 163

cheese, cottage

PAYDAY SALAD 34
LOST MINE LIME MOLD 37
LAST CHANCE LASAGNA 74
CHOW LINE CHEESE CAKE 90

cheese, Roquefort

ROQUEFORT DRESSING 27
RUSTLER'S ROQUEFORT DRESSING 28

cheese, Mozarella

IMMIGRANT'S FARE 43
PECOS RIVER PIZZA 48
SICILIAN MEAT LOAF 56
LAST CHANCE LASAGNA 74

cherries

GUNSLINGER SALAD 28

cherries (continued)

CINCHY SALAD 31
PACK TRAIN CAKE 94
BULLS-EYE PIE 109
YUM YUM COOKIES 120

chicken

GOOD GRAZING GRASS 22
PITCH FORK 38
CHICKEN THIEF CASSEROLE 38
VIRGINIA CITY CHICKEN 38
CALVARY CHICKEN 39
COOLIE CHICKEN 39
PRICKLY PEAR PRAIRIE CHICKEN 40
SUNDAY CHICKEN DINNER 41
CHUCK WAGON CHOW 41
DAGO JOE'S DINNER 42
ZESTY ZUNI-BIRD 46
SHANGHAIED CHICKEN WINGS 47
BUZZARD'S ROAST 55
GLORY HOLE CHICKEN 56
COW TOWN CHICKEN & BEAN CASSEROLE 71

chili

CORRALFUL CHILI CON CARNE 150
FEEDBAG BEANS 151
CABALLERO CHILI 136
FRIJOLES CON QUESO 139
SMOKE SIGNAL 160

Chinese (oriental)

COOLIE CHICKEN 39
ZESTY ZUNI-BIRD 46
SHANGHAIED CHICKEN WINGS 47
POKER CHIP CHOW MEIN 66
POSSE PORK 67
ORIENTAL GOLD NUGGETS 78

chocolate

TUNNEL OF FUDGE 81
SANTA FE CAKE 86
BUTTONS 'N' BOWS 91
PACK TRAIN CAKE 94
MEDICINE MAN CAKE 98
SILK GARTER PIE 107
BLACK BART PIE 110

chocolate (continued)

SADDLE TRAMPS 124
MASKED BANDITS 124
HELLO DOLLYS 126
SLUICE BOX NUGGETS 127
TOP GUN TOFFEE 128
CAN'T BUST 'EMS 129

clams

MANHATTEN INDIAN POW WOW 19
CLAM DIGGER'S PIE 80

coconut

WACKY CAKE 83
YUM YUM COOKIES 120
HAYSTACKS 120
CHERRY POM POMS 123
OK CORRAL COOKIES 126
HELLO DOLLYS 126

coffee

JOE FOR ALL 149

coffee cakes

BOXSTALL BREAD 5
BANDIT BREAD 6
TROPHY BREAD 6
PRAIRIE BREAD 7
MARNA'S COFFEE CAKE 7
BUNKHOUSE COFFEE CAKE 8
DANISH PASTRY 9

cookies

PEAR-A-DUECES 116
SALOON BAR COOKIES 116
TIN STAR COOKIES 117
PECOS PETE PERSIMMON COOKIES 117
WHISKEY BALLS 118
COWBOY COOKIES 118
WRANGLERS 119
LASSO LOOPS 119
YUM YUM COOKIES 120
HAYSTACKS 120
BASIC SUGAR COOKIE DOUGH 121
CHOCOLATE SCOTCHEROOS 122
BITS 'N' SPURS 122
CHERRY POM POMS 123

- cookies (continued)
 - BUFFALO CHIPS 123
 - BARREL RACER COOKIES 124
 - SADDLE TRAMPS 124
 - MASKED BANDITS 125
 - OK CORRAL COOKIES 126
 - SLUICE BOX NUGGETS 127
- coon
 - ROAST RACoon 142
 - HORSEMAN'S BAKED COON 168
- corn
 - PATTY PATTEN'S WARPATh PIE 75
- corned beef
 - HOMEMADE CORNED BEEF 51
 - OLD CROW CORNED BEEF 52
- corn meal
 - BULLDOGGER CORN MUFFINS 4
 - OLD FASHIONED CORN DODGERS 5
 - JALAPENO CORNBREAD 12
 - INJUN TRIBE TAMALE PIE 73
 - PATTY PATTEN'S WARPATh PIE 75
- crabmeat
 - SEAHORSE SALAD 32
 - AN ARABIAN "DISH" 80
 - CRACKER-BARREL CRAB DIP 163
- cranberries
 - PRAIRIE BREAD 7
 - CRANBERRY RELISH 33
- croCk pot cookery
 - BOOZEY BRANGUS BULL 58
 - GLORY HOLE CHICKEN 56
- cucumber
 - SEMF GURKEN 156
 - PONY EXPRESS PICKLES 157
- custard
 - CUSTARD'S LAST STAND 63
- Danish
 - DANISH PASTRY 9
 - ABELKAGE 95
- dates
 - BULLDOGGER CORN MUFFINS 4
 - BANDIT BREAD 6

dates (continued)
 YUM YUM COOKIES 120
 DATE NUGGETS 130
 OLD FAITHFUL 114
 desserts
 FLORIDA ORANGE DESSERT 36
 TORTONI BISCOTTI 98
 dumplings
 FALL ROUND UP 69
 eggs
 BASIC FRENCH OMELET 2
 SOUTH OF THE BORDER OMELET 15
 WAGON TRAIN LOAF 159
 MAVE-RICK SANDWICH 159
 eggplant
 WYATT EARP EGGPLANT 58
 elephant
 ELEPHANT STEW 165
 figs
 SQUATTER'S STEAMED FIG PUDDING 112
 fish
 TROUT BAKED WITH WINE 144
 GREEN GODDESS GAMBLE 160
 frankfurters
 TINHORN DOGGIES 70
 French
 BASIC FRENCH OMELET 2
 FRENCH BREAD 10
 FRENCH CORRAL 59
 frog legs
 ARKANSAS TRAVELER 168
 frostings
 BUNKHOUSE BEDROLL 88
 SNOW WHIRL FROSTINGS 99
 CENTENNIAL FEATHER CAKE FILLING 99
 CROW HOP FROSTING 100
 fruit cocktail
 CRYSTAL PALACE CAKE 94
 fudge
 CAN'T BUST EM'S 129
 OH, FUDGE! 130
 game
 QUAIL 142

game (continued)

ROAST RACON 142
CARIBOU HOT POT 143
BON FIRE BUNNY 143
TROUT BAKED WITH WINE 144
ORIENTAL STYLE VENISON RIBS 144
HIGH NOON JERKY 145
BEAR CHOPS OR STEAK 145
ROCKY MT. RAGOUT 146
STAGE STOP STEAK 146
GALLOPING GRAY SQUIRRELS 147
RANCHER'S ROAST LEG OF VENISON 147
DEER HUNTER'S STEAK 148

gelatin

FROSTED MINT DELIGHT 29
PAYDAY SALAD 34
LOST MINE LIME MOLD 37
SATURDAY NIGHT PIE 109

German

GERMAN CHOCOLATE CAKE 100
SEMF GUTKEN 156

gingerbread

TRAIL RIDER'S GINGERBREAD 92

grapefruit

CANDIED FRUIT PEEL 133

ham

TUMBLING TUMBLEWEED SALAD 23
JACKPOT 45
SCICILIAN MEAT LOAF 56
CUSTARD'S LAST STAND 63
HONKY TONK HAM LOAF 68
OUTLAW'S CACHE 70
HIRED HAND HAM SCALLOP 71
JUDGE ROY BEANS 135
LIMA BEANS AND HAM HOCKS 137
MAVE- RICK SANDWICH 159

hamburger

CABALLERO MEAT LOAF 45
KETCH 'N' DALLY DOODLES 52
TUMBLEWEED TORTILLA ROLLS 57
MULE TRAIN MEAT LOAF 57
WYATT EARP EGGPLANT 58

hamburger (continued)

"LAZY BONES" HAMBURGER 60

"GOOP" 61

SCHOOL MARM STROGANOFF 62

IRON SKILLET MACARONI AND BEEF 64

OVERLAND TRAIL OODLES 72

HACIENDA HAMBURGER 72

INJUN TRIBE TAMALE PIE 73

LAST CHANCE LASAGNA 74

TORTILLA PIE 75

PATTY PATTEN'S WARPETH PIE 75

STUFFED SADDLE BAGS 77

ORIENTAL GOLD NUGGETS 78

CABALLERO CHILI 136

CORRALFUL CHILI CON CARNE 150

FEEDBAG BEANS 151

BUCKEROOS 152

honey

ETHIOPIAN COWBOY BREAD 16

HONEY BEARS 132

hot dogs

TINHORN DOGGIES 70

Italian

ROUNDUP MINESTRONE 21

CALVARY CHICKEN 39

DAGO JOE'S DINNER 41

IMMIGRANT'S FARE 43

ITALIAN COWBOYS DINNER 44

LAST CHANCE LASAGNA 74

jam

BUNKHOUSE BEDROLL 88

SHETLAND PONY MARMALADE 153

POMO PEAR AMBER 153

jello

GUNSLINGER SALAD 28

GRUB STAKE SALAD 31

GOLD RUSH 32

SEAHORSE SALAD 32

RODEO RING MOLD 33

CACTUS BLOSSOM SALAD 35

FLORIDA ORANGE DESSERT 36

ACEY-DUECEY APRICOT SALAD 37

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 GOLD PAN CAKE 81
 PACK TRAIN CAKE 94
 CHERRY POM POMS 123
 jerky
 HIGH NOON JERKY 145
 JESSE JAMES JERKY 161
 lamb
 SHEEPHERDER'S SHISH KEBAB 76
 lemon
 ALAMO ANGEL PIE 101
 BIG CHIEF LEMON GLOUD PIE 103
 SHANTY TOWN FILLING 111
 HAYSTACKS 120
 lima beans
 BRONCO CASSEROLE 137
 LIMA BEANS AND HAM HOCKS 137
 macaroni
 MULESHINNER'S MACARONI 23
 PECOS RIVER PIZZA 48
 IRON SKILLET MACARONI AND BEEF 64
 PROSPECTOR'S PICKIN'S 64
 macaroons
 TORTONI BISCOTTI 98
 BUFFALO CHIPS 123
 marshmallows
 GRUB STAKE SALAD 31
 CINCHY SALAD 31
 GOLD RUSH 32
 SIERRA SNOW 34
 ACEY-DUECEY APRICOT SALAD 37
 GRASSHOPPER PIE 105
 marinade
 MARINATING MEAT 158
 BEAN MARINADE 140
 meat loaf
 JACKPOT 45
 CABALLERO MEAT LOAF 45
 SCICILIAN MEAT LOAF 56
 BONANZA 7
 meringue
 PONDEROSA PINEAPPLE PIE 104

meringue (continued)
 ANGEL ANGEL PIE 101
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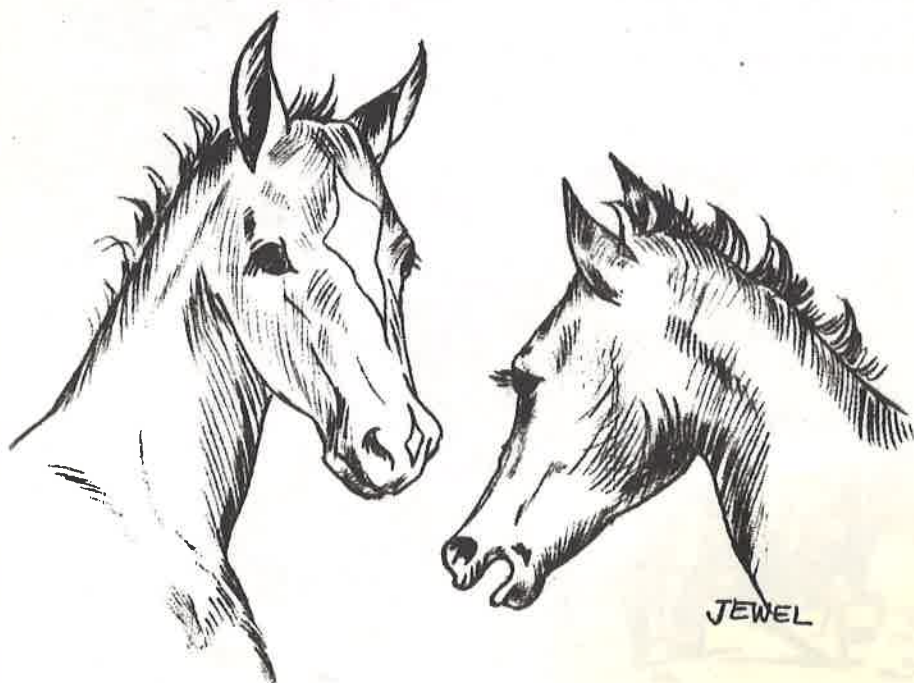
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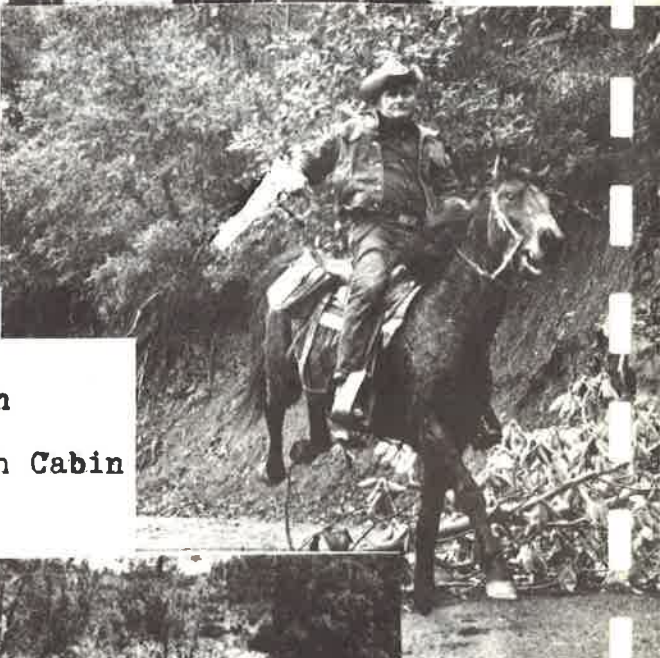
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TRAIL'S END





TOP: Buster Warren
CENTER: Jim Flora
BOTTOM: Mote Ranch Cabin



BLACK OAK SPRINGS TRAIL RIDE, Feb. 1971

LEFT: Floyd Baldwin & Pattv Patten



LEFT CENTER: Walt Dunlap, Nord Brockbank

RIGHT CENTER: Floyd Baldwin

**BOTTOM: F. Baldwin, R. Guifoyl, N. Brockbank
Walt Dunlap**





Roxane North & "friend"

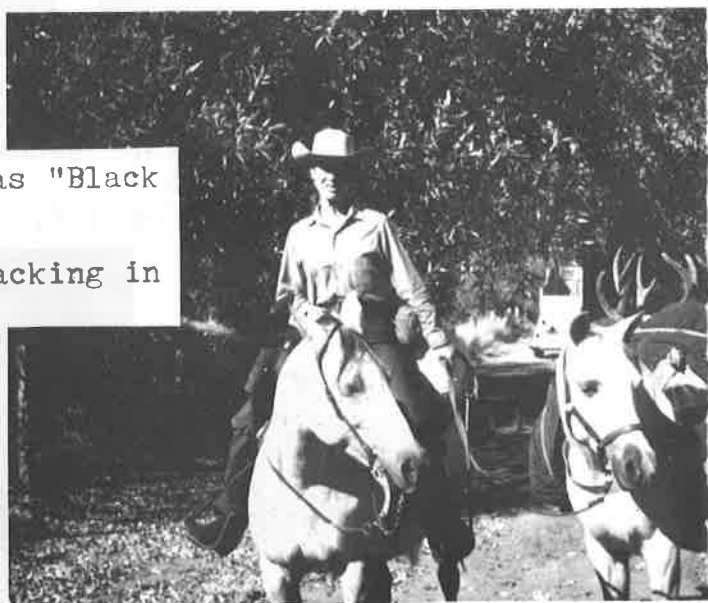


Ken Ware, packed up and heading for the hills



Lyle Kitchen as "Black Bart"

Jewel Ware, packing in buck horns



COURTHOUSE DEDICATION
PARADE, SEPT 1968:



